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S'mores Chocolate Chunk Cookies
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IF YOUR CALENDAR STAYS AS FULL AS MINE,

then you know the importance of planning ahead to carve out time for your passions. For me, that means making time to bake from scratch. Between the flights, meetings, and everything else life throws my way, my kitchen is my haven, where I bake to clear my head. My baking sessions are precious. I've learned that prepping ahead lets me make the most of my time (and, of course, create delicious baked goods for family and friends!). With this special collection of the most make-ahead-friendly recipes from *Bake from Scratch*, we prove how advantageous time management and prep work can be.

The best part? For every recipe in this issue—from brownies and brioche to Bundt cakes and cookies galore—we break down the process for you with exclusive, customized timetables for the days leading up to when you're ready to serve. We organize and simplify the process for you. With a little preparation, you can avoid rushing and last-minute letdowns and actually enjoy the craft. From freezing streusel to prepping syrup soaks for cakes, our test kitchen-approved methods make even the most time-consuming recipes attainable.

Prep work is especially useful during summertime, often filled with travel and spontaneous get-togethers. Check out our comprehensive guide to freezing dough and baked goods on page 11 (plus our go-to freezer stash staples). Be ever-ready to host an impromptu brunch with a freezer full of muffins, coffee cake (don't miss our Cranberry-Hazelnut Coffee Cake on page 109), and more. The next time friends stop by unexpectedly, pull out a ready-to-serve pie (try the Black Bottom Peanut Butter Icebox Pie on page 22) from the refrigerator or freezer. Barbecues are a breeze when you've got dinner roll dough ready to bake off and bring along at a moment's notice. The zesty berry bars on the cover (page 56) and the Snickerdoodle Sablés (page 35) are two of my favorite summer treats, perfect for both casual cookouts and fanciful fêtes. I make and refrigerate the sablé dough two days ahead so all I have to do is slice and bake before serving.

Don't let your busy schedule get in the way of baking. Prep now, bake later.

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

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Bake from Scratch

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Conchas
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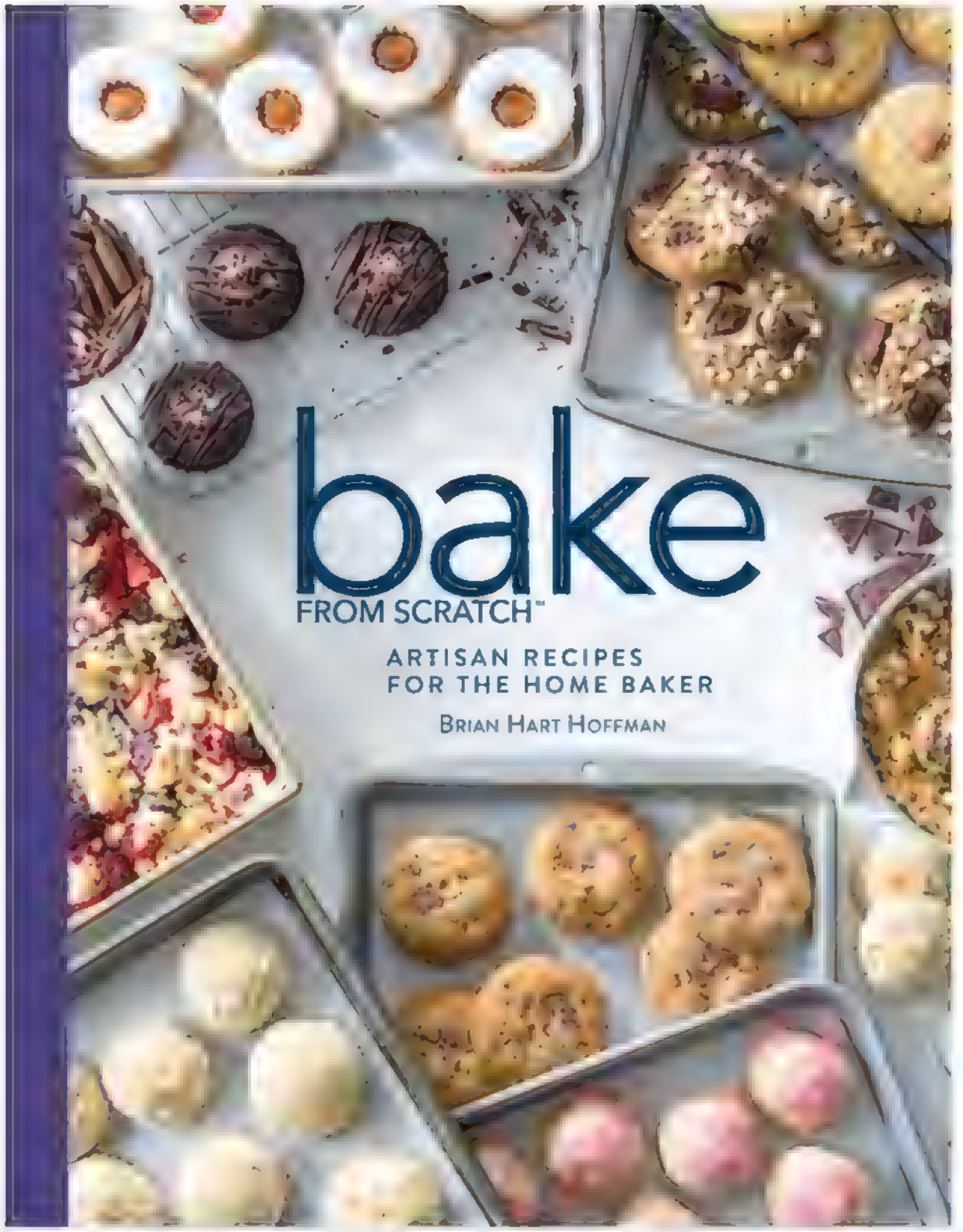

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With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. From decadent tarts and one-layer cake stunners to indulgent cookies and bars, find the perfect baked good for every season and occasion. Whether you're an advanced pastry chef or just beginning your baking journey, this collection has all the approachable artisan recipes to get you inspired and your oven preheated year-round. Every recipe is a step-by-step adventure, celebrating the craft of baking from scratch.

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THE Big Chill

LEARN HOW TO PROPERLY FREEZE YOUR DOUGH AND BAKED GOODS FOR QUICK, ANYTIME TREATS THAT'LL SATISFY EVERY CRAVING AND OCCASION

DOUGH VS. BATTER: CAN YOU FREEZE BOTH?

Most baked goods that start with a dough (cookies, bread rolls, biscuits, piecrust) are good to be stored in the freezer in their raw, unbaked state. However, most baked goods that start with a loose batter (cakes, muffins, brownies, blondies) are best baked before frozen. Freezing the batter will change the consistency of the final baked good.

PIES & TARTS

Freeze PIE AND TART DOUGH

PREP: Shape pie or tart dough into a disk. Alternatively, press rolled-out dough into pie plate or tart pan, crimping as desired

PACKAGE: Wrap pie or tart dough disk tightly in plastic wrap, and store in an airtight container or resealable bag. For dough already pressed into pie plate or tart pan, wrap tightly in plastic wrap, and store in an airtight container.

FREEZE: Dough can keep in the freezer for up to 3 months.

DEFROST: Let wrapped pie or tart dough disk thaw at room temperature until pliable. Dough pressed into pie or tart dish can be directly filled or baked.

Freeze FILLED & BAKED PIES AND TARTS

PREP: Freeze fruit or nut pies and tarts only. The consistency of creamy or custardy pies and tarts (usually made with dairy and eggs) will change if frozen. Bake and then let cool completely.

PACKAGE: Wrap pie or tart, still in dish, completely in plastic wrap. Seal in resealable bag.

FREEZE: Baked pies and tarts will keep for up to 3 months.

DEFROST: Let thaw, wrapped, overnight in the refrigerator. Reheat gently in the oven, if desired.

Note on Freezing Pie or Tart Filling: Although most fresh fruit freezes nicely, the water content can change drastically during the freezing process, leading to a runny pie or tart filling. We don't recommend freezing unbaked fruit filling.

CAKES

Freeze UNFROSTED, BAKED CAKE LAYERS

PREP: Make sure baked cake layers, Bundts, and other unfrosted cakes are completely cool. For optimal freshness, keep Bundt cakes, pound cakes, and other one-layer cakes whole.

PACKAGE: For cake layers, wrap each tightly in plastic wrap and then place into resealable bags. For Bundt cakes, tube cakes, and other one-layer cakes, wrap tightly with plastic wrap, and seal in a resealable bag.

FREEZE: Baked cakes can keep in the freezer for up to 3 months.

DEFROST: To frost, remove cake layers from wrapping and frost while still frozen. Let frosted and unfrosted cakes come to room temperature, about 3 hours or let thaw in refrigerator overnight.

Freeze FROSTING

PREP: Stick to freezing buttercream and cream cheese frosting; their high fat content will help them become firmly solid in the freezer.

PACKAGE: Scoop frosting into an airtight container or resealable bag.

FREEZE: Frosting will keep for up to 3 months

DEFROST: Let thaw, in container, in the refrigerator overnight. Once pliable, stir frosting with an offset spatula until smooth and creamy. If frosting isn't returning to the proper consistency, try remixing with your stand mixer on medium, a few minutes, until it regains its creamy consistency.

Freeze FROSTED, BAKED CAKES

PREP: It's best to freeze cakes frosted with buttercream or cream cheese frosting because the high fat content helps them freeze better. After applying crumb coat and frosting, place frosted cake, uncovered, in freezer for 2 to 3 hours, or until frosting is completely firm.

PACKAGE: Wrap cake tightly in plastic wrap, several times over, keeping out all air, and store in an airtight container or resealable bag.

FREEZE: Frozen frosted cakes will keep for up to 3 months.

DEFROST: Let thaw, wrapped, overnight in the refrigerator, or let thaw at room temperature for a few hours. Slice and serve

COOKIES & BARS

Freeze COOKIE DOUGH

PREP:

Drop/Shaped Cookies: Space cookie dough balls or shaped cookie dough out on a baking sheet. Freeze until set, about 15 minutes.

Slice-and-Bake: Roll dough into tight logs with a diameter equaling the size of cookie you want.

PACKAGE:

Drop/Shaped Cookies: Seal frozen cookie dough balls or shaped cookie dough in an airtight container or resealable bag

Slice-and-Bake: Wrap dough logs in plastic wrap and then wrap again in foil.

FREEZE: Dough can keep in the freezer for up to 3 months.

DEFROST:

Drop/Shaped Cookies: Space frozen cookie dough out on a baking sheet, and bake as directed, adding 2 to 3 minutes to the bake time.

Slice-and-Bake: Let thaw slightly, or until sliceable. Then slice and bake as directed

Freeze BAKED COOKIES

PREP: After baking, let cool completely. Do not freeze filled or frosted sandwich cookies.

PACKAGE: Wrap each cookie individually in plastic wrap, and store in a resealable bag.

FREEZE: Cookies can keep in the freezer for up to 3 months.

DEFROST: Let thaw, wrapped, at room temperature, about 1 hour; unwrap and serve.

Freeze BAKED BARS

PREP: After baking, let cool completely, but do not slice into individual pieces.

PACKAGE: Double wrap in plastic wrap, and store in a resealable bag.

FREEZE: Baked bars can keep in the freezer for up to 3 months.

DEFROST: Let thaw, wrapped, at room temperature, a few hours; unwrap and slice.

BREAD

Freeze BREAD DOUGH

PREP: First, make sure the recipe you're following uses active dry yeast rather than instant yeast, or it will not freeze well. As a rule of thumb, allow the bread to go through the first rise (the rise that comes before shaping), punch down dough, shape, and place into prepared greased pan. Cover bread with a well-greased piece of plastic wrap, and freeze until dough is completely solid, about 10 hours.

PACKAGE: Wrap tightly in plastic wrap, and store in an airtight container or resealable bag

FREEZE: Dough will keep frozen for about 1 month.

DEFROST: Because the dough went through only one rise, you'll need to proof it. Remove dough the day before you plan to bake it, and let thaw, wrapped, overnight in the refrigerator. After thawing, place bread back into a prepared greased pan, and let rise until doubled in size (your proofing). Proceed with recipe's bake time and temperature.

Freeze BAKED BREAD

PREP: Let all baked bread cool completely after baking. For best results, freeze quick bread and yeast bread (like banana bread and Dutch oven bread) whole. Individual slices will work, but they have a shorter freezer shelf life.

PACKAGE: Wrap whole quick bread and yeast bread in plastic wrap, and store in an airtight container or resealable bag. For individual quick breads, like muffins or scones, wrap individually in plastic wrap, and store in an airtight container or resealable bag.

FREEZE: Whole quick breads and yeast breads will keep for up to 3 months. Sliced portions and rolls will last for up to 2 months.

DEFROST: Let whole quick breads and yeast breads thaw, wrapped, at room temperature for 2 to 3 hours. Let individual slices thaw, wrapped, in the refrigerator overnight.

THE FROZEN PANTRY

FREEZE THESE BAKING STAPLES NOW, AND THANK YOURSELF LATER

Grated Fresh Ginger: Freeze freshly grated ginger in an ice cube tray. Once solid, you can pop the cubes into a resealable bag and have them on hand for up to 3 months.

Buttermilk: Measure out tablespoons of buttermilk into an ice cube tray, and freeze for up to 3 months.

Toasted Nuts: Fatty nuts have a notoriously short shelf life. Extend that time by pre-toasting, cooling, and placing your nuts in a resealable bag. They'll keep for up to 2 months. Untoasted nuts can keep for up to 6 months.

Almond Meal: Like its whole counterpart, almond meal can go rancid quickly. Store your almond meal in a resealable bag in the freezer for up to 3 months.

Whole-Grain Flour: Containing more of the germ and bran of the wheat kernel, whole-grain flour has more oils and nutrients than all-purpose flour and, thus, spoils faster. Store your whole-grain flour in a resealable bag for up to 3 months in the freezer.

Ripe Bananas: Toss your unpeeled ripe bananas into a resealable bag, and freeze for up to 3 months for banana bread on demand.

Black Bottom Peanut Butter Icebox Pie
page 22

PIES & TARTS

FILLED WITH FRUIT, DRIZZLED WITH CHOCOLATE, OR TOPPED WITH MERINGUE, OUR PIES AND TARTS ARE THE ULTIMATE INDULGENCE ANY WAY YOU SLICE THEM

CARAMELIZED WHITE CHOCOLATE CHESS PIE

Makes 1 (9 inch) pie

Recipe by Jesse Szewczyk

Chess pie is delicious, but it's not always the prettiest—so dust the top of this baby in confectioners' sugar, and call it a day. Chess pie will form a crunchy top while it bakes. This is a sign of a good chess pie and to be expected, but it can also make the surface crack and sink. If you want your pie to have a flatter top, bake it in a water bath, and let cool in the warm oven before removing it.

Pie Dough (recipe follows)
½ cup (113 grams) unsalted butter, cubed
4 ounces (115 grams) Caramelized White Chocolate (recipe follows), coarsely chopped
1 cup (200 grams) granulated sugar
4 large eggs (200 grams)
2 tablespoons (18 grams) yellow cornmeal
1 teaspoon (4 grams) vanilla extract
¼ teaspoon kosher salt
1 tablespoon (7 grams) confectioners' sugar

1. Preheat oven to 350°F (180°C)
2. On a lightly floured surface, roll Pie Dough into a 12-inch circle. Transfer to a 9-inch pie pan, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of pan. Fold edges under, and crimp as desired. Prick bottom of dough all over with a fork. Freeze for 15 minutes.
3. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
4. Bake for 15 minutes. Let cool completely on a wire rack. Reduce oven temperature to 325°F (170°C).
5. In the top of a double boiler, combine butter and Caramelized White Chocolate. Cook over simmering water, stirring frequently, until melted, about 5 minutes. Remove from heat; add granulated sugar, eggs, cornmeal, vanilla, and salt, whisking until smooth. Pour filling into prepared crust.
6. Bake until center is set and no longer jiggly, about 40 minutes. Let cool for 2 hours. To make a stripe pattern, lay 1-inch strips of parchment paper over pie. Dust with confectioners' sugar, and carefully remove parchment. Serve immediately, or cover and refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving.

Pie Dough

Makes 1 (9 inch) crust

1½ cups (188 grams) all-purpose flour
1 teaspoon (4 grams) granulated sugar
½ teaspoon (1.5 grams) kosher salt
½ cup (113 grams) unsalted butter, cubed
4 to 5 tablespoons (60 to 75 grams) cold water

1. In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add butter, and pulse until mixture is crumbly. With processor running, add cold water, 1 tablespoon (15 grams) at a time, just until a dry dough forms.
2. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for 1 hour.

Caramelized White Chocolate

Makes about 1 cup

9 ounces (255 grams) white chocolate baking chips
⅛ teaspoon kosher salt

1. Preheat oven to 250°F (130°C). In a completely dry 9-inch round cake pan, combine chocolate and salt.
2. Bake until chocolate is smooth and deep golden and smells like toasted marshmallows, 30 minutes to 1 hour, stirring every 10 minutes. (At times, the chocolate will look very dry and chalky, but keep stirring until smooth.)
3. Pour chocolate onto a parchment-lined sheet tray, and let set for at least 7 hours or overnight.
4. Break into pieces, and store in an airtight container for up to 4 months.

Note: *Use high-quality white chocolate with over 30% cocoa butter content for this recipe. For a lighter flavor, roast just until color starts to change, about 30 minutes. For a stronger flavor, roast until chocolate resembles peanut butter and has a strong nutty fragrance, about 1 hour. This will produce something slightly less sweet with an assertive caramel flavor.*

Photo by Mark Weinberg / Food Styling by Enn Jeanne McDowell

PLAN AHEAD

4 Months Ahead: Make Caramelized White Chocolate. Store in an airtight container at room temperature.

1 Week Ahead: Make Pie Dough. Shape into a disk, wrap tightly in plastic wrap, and freeze.

1 Day Ahead: Thaw Pie Dough. Make pie, and let cool completely. Cover and refrigerate overnight.

Day of: Let stand at room temperature for 1 hour before serving Dust with confectioners' sugar and serve.

BERRIES AND CREAM PIE

Makes 1 (9-inch) pie

Recipe by Kate Wood

With a tangy buttermilk filling, pecan-laced crust, and sweet berry topping, this pie represents everything I've come to know and love about quintessentially Southern desserts. Berries fit perfectly with this pie, but peaches, plums, or dark cherries would be a great addition.

- **5 large egg yolks (93 grams)**
- **¼ cup plus 6 tablespoons (122 grams) granulated sugar, divided**
- **2½ tablespoons (20 grams) cornstarch**
- **½ teaspoon (1.5 grams) kosher salt**
- **2¾ cups (660 grams) heavy whipping cream, divided**
- **⅔ cup (160 grams) whole buttermilk**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¾ teaspoon lemon zest**
- **Graham Cracker-Pecan Crust (recipe follows)**
- **1 cup (170 grams) mixed fresh berries, hulled, washed, and dried**

1. In a medium bowl, whisk together egg yolks, ¼ cup plus 3 tablespoons (86 grams) sugar, cornstarch, and salt.
2. In a medium saucepan, bring 1¾ cups (420 grams) cream, buttermilk, and vanilla bean paste to a simmer over medium-low heat, whisking occasionally. Slowly drizzle a small amount of hot cream mixture into egg mixture, whisking constantly. Slowly add remaining hot cream mixture to egg mixture, whisking constantly. Pour mixture back into saucepan, and cook, stirring constantly, until slightly thickened (about the consistency of mayonnaise), about 4 minutes. Remove from heat; stir in zest. Let cool for 10 minutes, stirring frequently.
3. Pour filling into prepared Graham Cracker-Pecan Crust, smoothing top with an offset spatula Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate overnight.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat remaining 1 cup (240 grams) cream and remaining 3 tablespoons (36 grams) sugar at medium-high speed until stiff peaks form. Spread whipped cream onto pie. Top with berries. Refrigerate until ready to serve.

Graham Cracker-Pecan Crust

Makes 1 (9-inch) crust

- **1 cup (130 grams) finely crushed graham crackers**
- **¾ cup (85 grams) finely chopped pecans**
- **¼ cup (50 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **7 tablespoons (98 grams) unsalted butter, melted**

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, stir together graham crackers, pecans, sugar, and salt. Add melted butter, and stir until mixture comes together in a wet sand consistency. Pat mixture into bottom and halfway up sides of a 9-inch springform pan*.
3. Bake until set, 8 to 10 minutes. Let cool completely in pan. Remove ring to release crust.

**This crust can also be made in a 9-inch pie plate. Pat mixture all the way up sides of plate. Remove crust from plate before filling.*

PLAN AHEAD

2 Days Ahead: Make and bake Graham Cracker-Pecan Crust. Let cool in pan; cover and refrigerate overnight. Remove from pan before filling.
1 Day Ahead: Make pie filling, and pour into prepared crust. Cover with a piece of plastic wrap, pressing wrap directly onto surface. Refrigerate overnight.
Day of: Make whipped cream, and spread onto pie. Top with fresh berries.

BLACK BOTTOM PEANUT BUTTER ICEBOX PIE

Makes 1 (9-inch) deep-dish pie

Recipe by Kate Wood

I've enjoyed my fair share of diner-style peanut butter pie, and this rich version pays homage to those early slices from my childhood. The brown sugar-pretzel crust really amps up the sweet and salty factor—always a plus in my book.

- **1½ cups (150 grams) finely crushed salted pretzels**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, melted**
- **5 ounces (150 grams) semisweet chocolate, chopped**
- **2 cups plus 2 tablespoons (510 grams) heavy whipping cream, divided**
- **8 ounces (225 grams) cream cheese, room temperature**
- **1 cup (120 grams) confectioners' sugar**
- **1 cup (256 grams) creamy peanut butter**
- **Garnish: whipped cream and peanuts**

1. Preheat oven to 350°F (180°C).
2. In a large bowl, stir together crushed pretzels, brown sugar, and salt. Add melted butter, and stir until mixture comes together in a wet sand consistency. Pat mixture into bottom of a 9-inch deep-dish pie plate.
3. Bake until set, 8 to 10 minutes. Let cool completely.
4. Place chocolate in a small heatproof bowl. In a medium saucepan, heat ½ cup plus 2 tablespoons (150 grams) cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Pour hot cream over chocolate. Cover tightly with a piece of plastic wrap; let stand for 5 minutes. Uncover and whisk until smooth. If large pieces of chocolate remain, microwave on low in 15-second intervals, stirring between each, until smooth. Pour ganache into prepared crust, smoothing to edges. Freeze until firm, at least 2 hours.
5. In the bowl of a stand mixer fitted with the whisk attachment, beat remaining 1½ cups (360 grams) cream at low speed until stiff peaks form. Transfer to a medium bowl; set aside
6. Clean bowl of stand mixer. Using the paddle attachment, beat cream cheese, confectioners' sugar, and peanut butter at medium-high speed until smooth and creamy. Add about ½ cup whipped cream, and beat to combine. Fold in remaining whipped cream. Spread filling onto ganache. Cover and freeze until firm, at least 1 hour or until ready to serve. (This pie can also be served at room temperature, if desired.) Garnish with whipped cream and peanuts, if desired.

PLAN AHEAD

2 Days Ahead: Make and bake piecrust; let cool completely. Make ganache, and pour into prepared crust. Cover and freeze overnight.
1 Day Ahead: Make peanut butter filling; spread filling onto ganache. Cover and freeze overnight.
Day of: Remove from freezer. Garnish with whipped cream and peanuts, if desired. Serve frozen or at room temperature

BRÛLÉED KEY LIME PIES

Makes 4 (4½ inch) pies

Recipe by Kate Wood

I made these mini pies for my dad on his birthday one year in honor of his two favorite desserts, crème brûlée and Key lime pie. The burnt sugar topping complements the tart pie filling and adds a touch of surprise to what is an otherwise simple dessert. For best results, make these pies ahead of time and brûlée them just before serving

- **1 cup (130 grams) finely crushed graham crackers**
- **3 tablespoons (42 grams) firmly packed light brown sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (57 grams) unsalted butter, melted**
- **4 large egg yolks (74 grams)**
- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **1½ teaspoons (1.5 grams) Key lime zest**
- **½ cup (120 grams) fresh Key lime juice**
- **¼ cup (50 grams) granulated sugar**

1. Preheat oven to 350°F (180°C). Butter and flour 4 (4½-inch) removable-bottom tart pans.
2. In the work bowl of a food processor, place crushed graham crackers, brown sugar, and salt; pulse until fine crumbs remain. Add melted butter, and pulse to combine. Divide mixture among prepared pans, pressing into bottoms and up sides. Place tart pans on a small baking sheet.
3. Bake until set, 8 to 10 minutes. Let cool slightly.
4. In a medium bowl, whisk egg yolks vigorously until slightly thickened and pale in color, 1 to 2 minutes. Add condensed milk and Key lime zest and juice, whisking to combine. Divide mixture among prepared crusts.
5. Bake until outer edges of pies have set, 11 to 12 minutes. Cover and refrigerate until cold, 1 to 2 hours. Carefully unmold pies, and sprinkle tops with granulated sugar. Using a kitchen torch, carefully brûlée tops. Let stand for 3 to 4 minutes before serving.

PREP TIP

For ease, you can replace fresh Key lime juice with bottled Key lime juice such as Nellie & Joe's Famous Key West Lime Juice.

PLAN AHEAD

1 Day Ahead: Make and bake pies. Cover and refrigerate overnight.
Day of: Unmold pies, sprinkle with sugar, and brûlée tops.

BANANA COCONUT CREAM PIE

Makes 1 (9 inch) p.e

Recipe by Kate Wood

This Banana Coconut Cream Pie is perfect for the home baker who doesn't want to choose between two Southern favorites. I like this pie topped with a cloud of whipped cream and fresh banana slices, and a sprinkle of toasted coconut is great here as well.

1¼ cups (250 grams) granulated sugar, divided
6 tablespoons (48 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
2⅔ cups (640 grams) whole milk
4 large egg yolks (74 grams), lightly beaten
3 tablespoons (42 grams) unsalted butter
2½ teaspoons (10 grams) vanilla extract, divided
1 cup (60 grams) sweetened flaked coconut
2 large ripe bananas (248 grams), sliced
Vanilla-Coconut Crust (recipe follows)
1½ cups (360 grams) heavy whipping cream
Garnish: sliced banana

1. In a medium saucepan, whisk together 1 cup (200 grams) sugar, flour, and salt. Slowly whisk in milk. Cook over medium heat, whisking constantly, until mixture is bubbly and thickened. Cook 2 minutes more.
2. Place egg yolks in a small bowl. Slowly drizzle about 1 cup hot milk mixture into egg yolks, whisking constantly. Pour egg mixture into remaining hot milk mixture in saucepan, and cook for 1 to 2 minutes, stirring constantly. Add butter and 1½ teaspoons (6 grams) vanilla, stirring until combined Stir in coconut Let cool at room temperature for 10 minutes.
3. Layer banana slices in bottom of prepared Vanilla-Coconut Crust. Spoon filling over bananas. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate for at least 4 hours. For best results, refrigerate overnight.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until soft peaks form. Add remaining ¼ cup (50 grams) sugar and remaining 1 teaspoon (4 grams) vanilla, and beat until thickened and cloud-like. Spread whipped cream onto filling. Top with banana slices, if desired

Vanilla-Coconut Crust

Makes 1 (9 inch) crust

50 vanilla wafers (185 grams)
¾ cup (45 grams) sweetened flaked coconut
⅛ teaspoon kosher salt
6 tablespoons (84 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C). Line a 9-inch square baking dish with parchment paper, letting excess extend over sides of pan.
2. In the work bowl of a food processor, place vanilla wafers, coconut, and salt; pulse until fine crumbs remain. Add melted butter, and pulse to combine. Press mixture into bottom and halfway up sides of prepared pan.
3. Bake until set, about 8 minutes. Let cool completely. Using excess parchment as handles, gently remove crust.

Note: *I used a square baking dish, but this recipe will also work in a 9-inch round pie plate.*

PLAN AHEAD

2 Days Ahead: Make and bake Vanilla-Coconut Crust. Let cool in pan; cover and refrigerate overnight. Remove from pan before filling.
1 Day Ahead: Fill prepared crust with bananas and cream filling. Cover with a piece of plastic wrap, pressing wrap directly onto surface. Refrigerate overnight.
Day of: Make whipped cream, and spread onto pie. Top with banana slices.

ASSAM TREACLE TART

Makes 1 (9-inch) tart

A standard of British baking, treacle tart is known for its simple but delicious bread crumb, golden syrup, and lemon-scented filling. In this aromatic twist on Harry Potter's favorite dessert, Assam-infused pastry balances the classic, gooey treacle filling.

Assam Tart Dough (recipe follows)
1 large egg (50 grams)
1 tablespoon (15 grams) heavy whipping cream
1¾ cups (591 grams) golden syrup
4¼ cups (155 grams) fresh white bread crumbs
¼ cup (12 grams) lemon zest
¼ cup (60 grams) fresh lemon juice

1. Preheat oven to 375°F (190°C). Butter and flour a 9-inch tart pan. Line a large plate with parchment paper.
2. On a lightly floured surface, roll two-thirds of Assam Tart Dough into a 12-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Roll remaining dough to ⅛-inch thickness. Using a sharp knife, cut dough into 1x¼-inch rectangles. Place on prepared plate.
3. In a small bowl, whisk together egg and cream. Brush egg wash onto crust. Prick crust with a fork 6 times.
4. In a medium saucepan, heat golden syrup over medium-low heat until melted. (Do not boil.) Add bread crumbs and lemon zest and juice, stirring until combined. Pour filling into prepared crust. Top with rectangles in desired pattern. Brush egg wash onto rectangles.
5. Bake until crust is golden brown and filling is set, 30 to 35 minutes, covering with foil halfway through baking to prevent excess browning, if necessary. Serve warm or cold. Cover and refrigerate for up to 4 days.

Assam Tart Dough

Makes 1 (9-inch) crust and lattice

3 cups (375 grams) all-purpose flour
1 tablespoon (6 grams) Assam loose tea
¾ teaspoon (2.25 grams) kosher salt
¾ cup (170 grams) cold unsalted butter, cubed
⅓ cup (80 grams) ice water

1. In the work bowl of a food processor, place flour, loose tea, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add ⅓ cup (80 grams) ice water in a slow, steady stream until dough comes together. Wrap in plastic wrap, and refrigerate for at least 30 minutes.

PLAN AHEAD

1 Week Ahead: Make Assam Tart Dough. Shape into a disk, wrap tightly in plastic wrap, and freeze.
1 Day Ahead: Thaw dough. Bake tart, and let cool completely. Cover and refrigerate overnight.
Day of: Serve cold, or gently rewarm in oven.

CHOCOLATE LEMON TART

Makes 1 (9 inch) tart

Balancing acidic tang with sweet cocoa notes, this sunny spring tart has a hidden layer of milk chocolate running under a silky lemon curd filling

Tart Dough (recipe follows)
Ganache (recipe follows)
1 cup (200 grams) granulated sugar
4 large eggs (200 grams), room temperature
⅔ cup (150 grams) unsalted butter, cubed and softened
¼ cup (12 grams) lemon zest
½ cup (120 grams) fresh lemon juice

1. Preheat oven to 350°F (180°C).
2. On a lightly floured surface, roll Tart Dough into a 12-inch circle. Transfer to a 9-inch tart pan, pressing into bottom and up sides. Trim excess dough. Using a fork, prick bottom of tart shell. Freeze for 15 minutes.
3. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights
4. Bake until edges are set, about 20 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more. Let cool completely on a wire rack.
5. Pour two-thirds of Ganache into prepared crust, and spread to edges. Freeze for 45 minutes.
6. In the top of a double boiler, whisk together sugar, eggs, butter, and lemon zest and juice. Cook over simmering water, stirring constantly, until thickened, about 10 minutes. Strain mixture, discarding solids. Cover and refrigerate for 30 minutes.
7. Pour lemon curd over Ganache in pan. Refrigerate until set, about 2 hours. Just before serving, drizzle with remaining Ganache.

Tart Dough

Makes 1 (9 inch) crust

1⅓ cups (167 grams) all-purpose flour
⅓ cup (40 grams) confectioners' sugar
¾ teaspoon (2.25 grams) kosher salt
½ cup (113 grams) cold unsalted butter, cubed
1 large egg yolk (19 grams)
2 tablespoons (30 grams) ice water

1. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add egg yolk and 2 tablespoons (30 grams) ice water, pulsing until dough comes together. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes or up to 24 hours.

Ganache

Makes about 1 cup

6 ounces (175 grams) 45% cacao milk chocolate*, chopped
3 tablespoons (45 grams) heavy whipping cream
3 tablespoons (42 grams) unsalted butter

1. Place chocolate in a medium heatproof bowl.
2. In a medium saucepan, heat cream and butter over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat; pour hot cream mixture over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately.

**We used Guittard 45% Cacao Soleil d'Automne Milk Chocolate*

PLAN AHEAD

3 Days Ahead: Make Tart Dough. Shape into a disk, wrap tightly in plastic wrap, and refrigerate overnight.
2 Days Ahead: Bake Tart Dough, and let cool completely. Make Ganache. Pour two-thirds of Ganache into prepared crust. Freeze for 45 minutes; cover and refrigerate overnight. Store leftover Ganache in airtight container in refrigerator.
1 Day Ahead: Make lemon curd. Cover and refrigerate for 30 minutes. Pour lemon curd over Ganache. Cover and refrigerate overnight.
Day of: Gently reheat remaining Ganache, and drizzle onto tart.

HEIRLOOM TOMATO AND APRICOT TART

Makes 1 (9 inch) tart

With a buttery Pine Nut Crust; a rich ricotta, mozzarella, and basil filling; and an apricot-tomato layered topping, this savory tart brings seasonal treasures together.

- **¾ cup (180 grams) balsamic vinegar**
- **1 cup (225 grams) ricotta cheese**
- **4 large egg yolks (74 grams)**
- **2 teaspoons (7 grams) minced garlic**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **¾ cup (75 grams) shredded mozzarella cheese, divided**
- **¼ cup (8 grams) chopped fresh basil**
- **Pine Nut Crust (recipe follows)**
- **2 heirloom tomatoes (638 grams), sliced ¼ inch thick and cut into thirds**
- **6 fresh apricots (210 grams), sliced ¼ inch thick**
- **Garnish: fresh basil leaves**

1. Preheat oven to 350°F (180°C).
2. In a small saucepan, bring vinegar to a boil over medium heat. Cook until thickened and reduced by half, 15 to 20 minutes. Let cool completely.
3. In a medium bowl, whisk together ricotta, egg yolks, garlic, salt, and pepper. Add ½ cup (50 grams) mozzarella and basil, stirring to combine. Pour mixture into prepared Pine Nut Crust. Arrange tomato and apricot slices in desired pattern over ricotta mixture. Sprinkle with remaining ¼ cup (25 grams) mozzarella.
4. Bake until set, 45 minutes to 1 hour, covering with foil to prevent excess browning, if necessary. Let cool on a wire rack for 20 minutes. Remove tart from pan. Drizzle with balsamic reduction. Garnish with basil, if desired. Serve warm. Cover and refrigerate for up to 2 days.

Pine Nut Crust

Makes 1 (9 inch) crust

- **1 cup (96 grams) ground toasted pine nuts**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **1½ cups (188 grams) all-purpose flour**
- **½ cup (113 grams) unsalted butter, softened**
- **1 large egg yolk (19 grams)**
- **1 teaspoon (5 grams) water**

1. In the work bowl of a food processor, place pine nuts, salt, and pepper; pulse until combined. Add flour, and pulse until finely ground.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat nut mixture, butter, egg yolk, and 1 teaspoon (5 grams) water at medium speed until combined. Wrap in plastic wrap, and refrigerate for at least 10 minutes.
3. Press dough into bottom and up sides of a 9-inch removable-bottom tart pan. Freeze for at least 20 minutes.

PLAN AHEAD

1 Week Ahead: Prepare Pine Nut Crust, and press into tart pan. Cover and freeze.
1 Day Ahead: Bake tart, and let cool completely. Cover and refrigerate overnight.
Day of: Gently rewarm in oven and serve.

Snickerdoodle Sablés
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COOKIES

RUNNING THE GAMUT FROM BOOZY APRICOT LINZERS TO SNICKERDOODLE SABLÉS, THIS COLLECTION HAS A RECIPE FOR EVERY COOKIE CRAVING

SNICKERDOODLE SABLÉS

Makes about 24 cookies

Recipe by Marian Cooper Cairns

A sophisticated spin on the classic American cookie, this recipe delivers the buttery cinnamon flavor you love in a crumbly French shortbread. Instead of just rolling the dough in cinnamon and sugar like the standard snickerdoodle recipe requires, we incorporate the ingredients into the dough, brush with egg yolk, and dip them in cinnamon sugar again before baking

- **⅔ cup (133 grams) granulated sugar**
- **2 teaspoons (4 grams) ground cinnamon**
- **1 cup (227 grams) unsalted butter, softened**
- **⅓ cup (40 grams) confectioners' sugar**
- **½ teaspoon (1.5 grams) fine sea salt**
- **2 large egg yolks (37 grams), divided**
- **1 teaspoon (4 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**

1. In a small bowl, combine granulated sugar and cinnamon.
2. In the bowl of stand mixer fitted with the paddle attachment, beat butter at medium speed just until creamy. Add ⅓ cup cinnamon sugar, confectioners' sugar, and sea salt, and beat until smooth, about 1 minute, stopping to scrape sides of bowl. Add 1 egg yolk (18.5 grams) and vanilla, and beat for 1 minute. With mixer on low speed, gradually add flour, beating just until combined.
3. Turn out dough onto a lightly floured surface. Press and knead until dough comes together. Divide dough in half, and roll each half into a 7-inch log. Wrap logs in plastic wrap, and refrigerate for at least 4 hours or up to 2 days.
4. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
5. Using a sharp knife, cut dough into ½-inch-thick rounds. Brush top of rounds with remaining 1 egg yolk (18.5 grams), and dip in remaining cinnamon sugar. Place rounds 2 inches apart on prepared pans.
6. Bake until golden, 18 to 22 minutes, rotating pans once. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

Photo by Matt Armendariz

PREP TIP

Stir together your cinnamon sugar at any time before making this recipe. It'll keep nicely in an airtight container at room temperature for up to 3 months.

PLAN AHEAD

2 Days Ahead: Make dough. Wrap tightly in plastic wrap, and refrigerate.
Day of: Slice, brush tops with yolk, and coat in cinnamon sugar. Bake.

S'MORES CHOCOLATE CHUNK COOKIES

Makes about 30 cookies

Recipe by Marian Cooper Cairns

We fused all the flavors of the classic campfire treat into one dough. In the mood for ice cream sandwiches? Vanilla bean, rocky road, and fudge will all be delicious sandwiched between these chewy yet crispy-in-the-right-places cookies.

- **¾ cup (170 grams) unsalted butter, softened**
- **1 cup (220 grams) firmly packed dark brown sugar**
- **⅓ cup (67 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1 cup (130 grams) graham cracker crumbs**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **2⅓ cups (397 grams) chopped semisweet chocolate**
- **1 cup (40 grams) miniature marshmallows bits***

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and vanilla, beating until combined.
3. In a medium bowl, whisk together flour, graham cracker crumbs, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in chocolate chunks and marshmallow bits just until combined. Working in 2 batches, drop dough by 2 tablespoonfuls 2 inches apart onto prepared pans.
4. Bake until desired degree of doneness, 10 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

**We used Jet-Puffed Mallow Bits, a smaller, more dehydrated marshmallow product than regular miniature marshmallows. Do not use regular miniature marshmallows in this recipe. They will melt and burn*

PRO TIP
To get photo-worthy cookies like the ones shown, press a few chocolate chunks and marshmallow bits onto the exterior of each dough ball right before popping them in the oven.

Photo by Matt Armendariz

PREP TIP

Grind graham crackers into crumbs ahead of time, and store in an airtight container at room temperature for up to 1 month.

PLAN AHEAD

1 Day Ahead: Make dough. Cover and refrigerate.
Day of: Bake cookies.

OATMEAL CHERRY WALNUT COOKIES

Makes about 24 cookies

Recipe by Marian Cooper Cairns

Who needs raisins when you can have a much bigger, even sweeter flavor impact with plump dried cherries? If walnuts are not your jam, pecans or hazelnuts are great substitutes. Be sure to toast the nuts for optimal flavor. Baking at 350°F (180°C) until the nuts smell slightly fragrant, about 8 minutes, will do the trick.

- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **1 cup (220 grams) firmly packed dark brown sugar**
- **2 large eggs (100 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¾ teaspoon (1.5 grams) ground cinnamon**
- **½ teaspoon (1 gram) ground nutmeg**
- **3 cups (240 grams) old-fashioned oats**
- **1½ cups (192 grams) dried cherries, coarsely chopped**
- **1½ cups (170 grams) coarsely chopped toasted walnuts**

1. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add eggs and vanilla, beating until combined.
3. In a medium bowl, stir together flour, baking soda, baking powder, salt, cinnamon, and nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in oats, cherries, and walnuts. Working in 2 batches, drop dough by 3 tablespoonfuls 2 inches apart onto prepared pans. (For picture-perfect cookies, press a few walnuts and cherries onto exterior of each dough ball.)
4. Bake until golden but still slightly soft in center, 15 to 18 minutes, rotating pans once. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks.

Photo by Matt Armendariz

PREP TIP

Toast walnuts, and freeze in an airtight container for up to 2 months.

PLAN AHEAD

1 Day Ahead: Make dough. Cover and refrigerate.
Day of: Bake cookies.

SALTED CARAMEL SNICKERDOODLES

Makes about 46 cook es

Recipe by Erin Clarkson

This recipe is inspired by one of my favourite cookies in the town where I went to university—a giant cookie with melty pockets of salted caramel studded throughout. I've added crushed caramel into the dough for extra chew, and rolled each in cinnamon sugar for a classic snickerdoodle taste.

Salted Caramel (recipe follows)
1 cup (227 grams) unsalted butter, softened
¾ cup (150 grams) granulated sugar, divided
¼ cup (55 grams) firmly packed dark brown sugar
1 large egg (50 grams)
1 teaspoon (4 grams) vanilla extract
2¾ cups plus 2 teaspoons (350 grams) all-purpose flour
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) ground cinnamon
Flaked sea salt, for finishing

1. Prepare Salted Caramel. Break into large chunks, and weigh out 1 cup (200 grams) caramel. Place into a resealable plastic bag, and break with a rolling pin until it forms small chunks. Set aside.
2. Place remaining Salted Caramel in the work bowl of a food processor; pulse until finely ground. Weigh out ¾ cup (150 grams) ground caramel. (The caramel, once ground, will pull moisture out of the environment very quickly and start to clump, so use the ground caramel fresh out of the food processor.)
3. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat ¾ cup (150 grams) ground caramel, butter, ½ cup (100 grams) granulated sugar, and brown sugar at high speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on medium speed, add egg and vanilla, beating until combined.
5. In a medium bowl, sift together flour, baking soda, and kosher salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in 1 cup (200 grams) caramel chunks until evenly distributed.
6. In a small bowl, stir together cinnamon and remaining ¼ cup (50 grams) granulated sugar. Using a 1-tablespoon scoop, scoop dough, and roll into balls. Roll balls in cinnamon sugar mixture. Place 2 inches apart on prepared pans. Freeze for 5 minutes.
7. Bake, one batch at a time, until golden brown and puffed up, 11 to 12 minutes. Let cool completely on pans. Sprinkle with sea salt. Store in an airtight container.

Salted Caramel

Makes about 2 cups

2 cups (400 grams) granulated sugar
1 teaspoon (3 grams) kosher salt

1. Line a half sheet pan with a nonstick baking mat.
2. In a medium saucepan, heat sugar over medium heat, whisking occasionally, until sugar is dissolved. (Sugar will clump as you heat, but continue to stir, and it will soon smooth out.) Cook until sugar turns amber colored and is just beginning to smoke slightly. Immediately pour onto prepared pan, and sprinkle with salt. Let cool completely

Photo by Enn Clarkson

PRO TIP
Have everything ready to go for the Salted Caramel. There are a few seconds between a toasty caramel and a burnt sugar, so you want to be able to pour out the caramel as soon as it is ready.

PLAN AHEAD

2 Weeks Ahead: Make Salted Caramel. Once cool, break into shards, and store in an airtight container at room temperature.
1 Day Ahead: Make dough, roll in cinnamon sugar, and place 2 inches apart on prepared pans. Freeze overnight.
Day of: Bake cookies. Let cool completely, and sprinkle with sea salt. If you do not want to bake all of these cookies at once, the dough, once rolled in the cinnamon sugar, can be stored in a resealable plastic bag in the freezer. Freeze until solid on a baking sheet before transferring to bag.

FRENCH BUTTER COOKIES

Makes 36 cookies

Recipe by Sarah Kieffer

Butter cookies, also known as sablés, *are traditionally French, and there are many ways to make them. This cookie falls along the lines of shortbread with extra butter and egg yolks, making for a rich, crisp bite. A final dusting of sanding sugar dresses them up and adds a pleasant crunch.*

1 cup plus 2 tablespoons (255 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
½ teaspoon (1.5 grams) fine sea salt
3 large egg yolks (56 grams)
1 teaspoon (4 grams) vanilla extract
2½ cups plus 1 tablespoon (321 grams) all-purpose flour
Sanding sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and sea salt at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolks and vanilla, and beat until combined. With mixer on low speed, gradually add flour, beating until dough starts to form a ball. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
2. Preheat oven to 350°F (180°C). Line 3 baking sheets with parchment paper.
3. On a lightly floured surface, roll dough to ¼-inch thickness. Using a 2-inch round cutter, cut dough. Using a metal spatula, gently place 12 cookies on each prepared pan. (Any dough scraps can be rewrapped and refrigerated while cookies are baking.) Sprinkle generously with sanding sugar.
4. Bake, one batch at a time, until edges begin to brown, 14 to 16 minutes. Let cool completely on pans. Store in an airtight container for up to 3 days.

Photo by Sarah Kieffer

PLAN AHEAD

1 Day Ahead: Make dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate overnight.
Day of: Bake cookies.

ORANGE BUTTER COOKIES

Makes 24 cook es

There are so many things to love about this cookie. The dough doesn't need refrigerating, holds an impressive cookie stamp imprint, and combines citrusy orange with smooth bittersweet chocolate. Bake for 6 minutes for nice soft cookies, or bake a few minutes more for those satisfyingly crisp, golden-brown edges.

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (240 grams) confectioners' sugar**
- **1 large egg (50 grams)**
- **2 tablespoons (6 grams) orange zest**
- **1 teaspoon (4 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (200 grams) granulated sugar**
- **6 ounces (175 grams) 60% cacao bittersweet chocolate, chopped**

1. Preheat oven to 425°F (220°C). Line 2 rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and confectioners' sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, zest, and vanilla, beating until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms.
4. Using a 2-tablespoon scoop, scoop dough, and roll into balls. Roll balls in granulated sugar, coating completely. Place on prepared pans. Using a cookie stamp*, gently press down on dough balls. (Dough should just barely meet edge of cookie stamp.) Cookies should be 2 inches apart on pans.
5. Bake until golden brown, 6 to 8 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.
6. In the top of a double boiler, place chocolate. Cook over simmering water, stirring constantly, until melted. Remove from heat. Dip bottom of each cookie in melted chocolate, gently scraping bottom of cookie along edge of bowl to remove excess. Place on parchment paper, and let stand until chocolate is set. Store in an airtight container for up to 2 weeks.

**We used Nordic Ware Geo Cast Cookie Stamps, available at* nordicware com

PLAN AHEAD

2 Days Ahead: Make dough. Cover and refrigerate.
1 Day Ahead: Allow dough to come to room temperature. Roll cookies in granulated sugar, stamp dough, and bake. Let cool completely. Dip in melted chocolate, and let stand until chocolate is set. Cover and let stand at room temperature overnight
Day of: Serve.

PIÑÓN MEXICAN WEDDING COOKIES

Makes about 40 cook es

Recipe by Zoë François

The piñones (a.k.a. pine nuts) make this version of the classic Mexican wedding cookie even more decadent than the traditional. They melt in your mouth and are perfect served with a glass of Champagne.

1 cup (135 grams) pine nuts, toasted
⅔ cup (80 grams) confectioners' sugar, divided
1 cup (227 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract
2 cups (250 grams) all-purpose flour
½ teaspoon (1 gram) ground cinnamon
¼ teaspoon kosher salt
Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
2. In the work bowl of a food processor, process pine nuts and ⅓ cup (40 grams) confectioners' sugar until finely ground.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and remaining ⅓ cup (40 grams) confectioners' sugar at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in vanilla.
4. With mixer on low speed, gradually add nut mixture, flour, cinnamon, and salt, beating just until combined. Using a 1-tablespoon scoop, scoop dough, and roll into balls. Place 1 inch apart on prepared pans. Refrigerate for at least 15 minutes.
5. Bake until golden on bottom but still pale on top, 12 to 15 minutes. Let cool completely on pans. Dust with confectioners' sugar, if desired. Store in an airtight container for up to 5 days.

Photo by Zoe François

PREP TIP

Toast pine nuts, and let cool completely. Freeze in an airtight container for up to 2 months.

PLAN AHEAD

1 Day Ahead: Make dough. Scoop dough, roll into balls, and place 1 inch apart on prepared pans. Cover and refrigerate overnight.
Day of: Bake cookies, and let cool completely. Dust with confectioners' sugar, if desired.

APRICOT LINZER COOKIES

Makes 18 cook es

Almond flour makes for a nutty, slightly chewier shortbread, brightened by lemon zest in the dough. The Chambord raspberry liqueur in the filling has a sweet tang that plays up the tartness of the apricot. If you're anything like us, you'll splash what's left of the Loire Valley liqueur in a glass of bubbly to sip as you bake.

1 cup (227 grams) unsalted butter, softened
½ cup (100 grams) granulated sugar
2 cups (250 grams) all-purpose flour
½ cup (48 grams) blanched almond flour
1 teaspoon (1 gram) lemon zest
Apricot Raspberry Filling (recipe follows)
Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at low speed until smooth, 1 to 2 minutes. Add granulated sugar, beating until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add flours and zest, beating until combined. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours or up to 5 days.
2. Preheat oven to 300°F (150°C). Line 3 baking sheets with parchment paper.
3. Let dough stand at room temperature until slightly softened, about 15 minutes. On a lightly floured surface, roll dough to ⅛-inch thickness. Using a 2½-inch fluted round cutter dipped in flour, cut dough, rerolling scraps and re-flouring cutter as necessary. Place on prepared pans. Using a 1-inch fluted round cutter, cut centers from half of cookies
4. Bake until light golden brown around the edges, 20 to 25 minutes, rotating pans halfway through baking. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread 2 teaspoons Apricot Raspberry Filling on flat side of all solid cookies. Sprinkle cookies with cutouts with confectioners' sugar, if desired. Place cookies with cutouts, flat side down, on top of filling. Store in an airtight container at room temperature for up to 2 days.

Apricot Raspberry Filling

Makes 1 cup

1 cup (128 grams) chopped dried apricots
½ cup (120 grams) water
¼ cup (60 grams) raspberry liqueur*
2 tablespoons (24 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract*

1. In a small saucepan, bring all ingredients to a boil over medium heat. Reduce heat to low; simmer for 10 minutes. Using an immersion blender, pulse until smooth. Refrigerate until ready to use.

**We used Chambord Black Raspberry Liqueur and Heilala Vanilla Extract*

PLAN AHEAD

5 Days Ahead: Make dough. Wrap tightly in plastic wrap, and refrigerate.
4 Days Ahead: Make Apricot Raspberry Filling. Refrigerate in an airtight container.
Day of: Let dough stand at room temperature until slightly softened, about 15 minutes. Bake cookies, and let cool completely. Fill with Apricot Raspberry Filling. Garnish with confectioners' sugar, if desired.

Salty Caramelized White Chocolate Blondies
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BARS

FROM GOOEY LEMON BARS TO CARAMELIZED WHITE CHOCOLATE BLONDIES, OUR CROWD-PLEASING BARS WILL BE THE HIT OF PICNICS, DINNER PARTIES, AND ALL THE CELEBRATIONS IN BETWEEN

ZESTY LEMON BARS

Makes about 24 bars

Both sweet and tart, lemon bars are the little black dress of summer desserts.

1 cup (227 grams) unsalted butter, softened
3½ cups (700 grams) granulated sugar, divided
3 cups (375 grams) all-purpose flour, divided
¼ teaspoon kosher salt
8 large eggs (400 grams), room temperature
2 tablespoons (6 grams) lemon zest
1 cup (240 grams) fresh lemon juice
Confectioners' sugar, for dusting
Garnish: lemon zest

1. Preheat oven to 350°F (180°C). Line a 13x9-inch metal baking pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and ½ cup (100 grams) granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together 2 cups (250 grams) flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Gather dough into a ball, and flatten into a disk. Transfer to prepared pan, pressing into bottom.
4. Bake until lightly browned, about 15 minutes. Let cool on a wire rack.
5. In a large bowl, whisk together eggs, lemon zest and juice, and remaining 3 cups (600 grams) granulated sugar. Add remaining 1 cup (125 grams) flour, whisking to combine. Pour filling onto prepared crust.
6. Bake until set, 25 to 30 minutes. Let cool completely. Refrigerate for at least 4 hours or overnight. Cut into bars, and dust with confectioners' sugar. Garnish with zest, if desired. Refrigerate in an airtight container for up to 5 days.

PLAN AHEAD

2 Days Ahead: Bake crust, and let cool completely. Cover and let stand at room temperature overnight.
1 Day Ahead: Prepare lemon filling, and pour into prepared crust. Bake, and let cool completely. Refrigerate overnight.
Day of: Remove from pan, and cut into bars. Dust with confectioners' sugar. Garnish with zest, if desired.

order
RECIPE

SUMMER BERRY CRUMB BARS

Makes 15 to 20 bars

Recipe by Marian Cooper Cairns

To brighten up these picnic-perfect bars even more, we added fresh lime zest to the batter for a citrusy sweet-tart kick. Customize with your own mix of available farmers' market berries, or try pitted fresh cherries for equally delicious results.

- **3 cups (375 grams) all-purpose flour**
- **1⅓ cups (267 grams) granulated sugar, divided**
- **1 tablespoon (3 grams) lime zest**
- **1 teaspoon (5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **1 cup (227 grams) cold unsalted butter, cubed**
- **1 large egg (50 grams), lightly beaten**
- **1½ tablespoons (12 grams) cornstarch**
- **2 cups (260 grams) fresh raspberries**
- **1 cup (170 grams) fresh blackberries**
- **1 cup (170 grams) fresh blueberries**
- **1 cup (147 grams) chopped fresh strawberries**
- **3 tablespoons (15 grams) fresh lime juice**
- **1 teaspoon (4 grams) vanilla extract**

1. Preheat oven to 375°F (190°C). Lightly grease a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, stir together flour, 1 cup (200 grams) sugar, zest, baking powder, and salt. Using a pastry blender, cut in cold butter until pea-size pieces remain. Using a fork, stir in egg until combined and mixture is crumbly. Reserve 1½ cups dough, and refrigerate. Press remaining 3½ cups dough into bottom of prepared pan.
3. Bake for 30 minutes.
4. In a large bowl, stir together cornstarch and remaining ⅓ cup (67 grams) sugar. Gently fold in berries, lime juice, and vanilla until combined. Scatter berry mixture over prepared crust. Crumble reserved 1½ cups chilled dough over berries, pressing to form small clumps.
5. Bake until top is golden, about 30 minutes. Let cool completely. Refrigerate overnight. Using excess parchment as handles, remove from pan, and cut into bars.

Photo by Matt Armendariz

PLAN AHEAD

1 Day Ahead: Bake bars, and let cool completely. Refrigerate overnight.
Day of: Remove from pan, and cut into bars.

HUMMINGBIRD COOKIE BARS

Makes 24 bars

These party-perfect bars are creamy, crumbly, and crispy all at once. For the best results, we suggest refrigerating overnight. But if you're in a hurry, you can cut that time down to at least 1 hour before serving

12 ounces (340 grams) cream cheese, softened
¼ cup (50 grams) granulated sugar
2 large eggs (100 grams)
2 teaspoons (8 grams) vanilla extract
½ cup (114 grams) mashed banana
Spiced Cookie Crust (recipe follows)
2 cups (400 grams) diced fresh pineapple
1⅓ cups (80 grams) sweetened flaked coconut
1 cup (113 grams) chopped pecans
½ cup (44 grams) broken banana chips
¼ cup (57 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and vanilla, beating until well combined. Fold in mashed banana. Spread cream cheese mixture onto prepared Spiced Cookie Crust. Sprinkle with pineapple.
3. In a medium bowl, stir together coconut, pecans, banana chips, and melted butter until well combined. Sprinkle over pineapple.
4. Bake until filling is set, 35 to 40 minutes, covering with foil to prevent excess browning, if necessary. Let cool completely. Refrigerate overnight. Using excess parchment as handles, remove from pan, and cut into bars.

Spiced Cookie Crust

Makes 1 (13x9 inch) crust

2 cups (250 grams) all-purpose flour
½ cup (100 grams) granulated sugar
¾ teaspoon (1.5 grams) ground cinnamon
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon ground nutmeg
¾ cup (170 grams) unsalted butter, cubed and softened

1. Preheat oven to 350°F (180°C). Butter a 13x9-inch baking dish. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, sugar, cinnamon, salt, and nutmeg. Using a pastry blender, cut in butter until mixture is crumbly. Firmly press mixture into bottom of prepared pan.
3. Bake until lightly golden, about 40 minutes. Let cool completely.

Photo by Stephen DeVries

PLAN AHEAD

2 Days Ahead: Bake Spiced Cookie Crust, and let cool completely. Cover and let stand at room temperature overnight.
1 Day Ahead: Make cream cheese mixture, and spread onto prepared crust, and sprinkle with toppings. Bake, and let cool completely. Refrigerate overnight.
Day of: Remove from pan, and cut into bars.

BROWNED BUTTER APRICOT BLONDIES

Makes 9 b ondies

The blondie—that golden, caramelized bar that verges on butterscotch bliss—was begging for a tangy-sweet swirl of Apricot Jam. We obliged, stirring in a hefty dose of nutty browned butter for good measure and finishing it off with a light sprinkle of sea salt.

- **½ cup (113 grams) unsalted butter**
- **1¼ cups (156 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 teaspoon (4 grams) vanilla extract**
- **1 cup (220 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams)**
- **¼ cup (80 grams) Apricot Jam (recipe follows)**

Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch square baking dish.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat
3. In a large bowl, whisk together flour, baking powder, and kosher salt. Whisk in browned butter and vanilla. (Mixture will be thick.)
4. In the bowl of a stand mixer fitted with the whisk attachment, beat brown sugar and eggs at high speed until tripled in size, 4 to 5 minutes. Add one-third of egg mixture to flour mixture, stirring just until combined. Fold in remaining egg mixture in 2 additions until well combined. Pour into prepared pan. Spoon Apricot Jam, 1 to 2 teaspoons at a time, over batter.
5. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes, covering with foil 10 minutes into baking for lighter-colored blondies. Let cool completely on a wire rack. Sprinkle with sea salt, if desired. Store in an airtight container at room temperature for up to 4 days.

Apricot Jam

Makes about 2 cups

- **3 cups (480 grams) chopped fresh apricots**
- **1½ cups (300 grams) granulated sugar**
- **1 teaspoon (1 gram) lemon zest**
- **1 tablespoon (15 grams) fresh lemon juice**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook for 5 minutes, stirring frequently. Reduce heat to medium; cook, stirring frequently, until mixture thickens, 20 to 45 minutes. Remove from heat, and let cool for 1 hour before transferring to a clean jar. Jam will keep refrigerated for up to 2 weeks.

PREP TIP

Browned butter can be made in advance. Seal in an airtight container, and refrigerate for up to 1 month. Simply remelt, microwaving in 10-second intervals, before using in this recipe.

PLAN AHEAD

2 Weeks Ahead: Make Apricot Jam. Refrigerate in an airtight container.
1 Day Ahead: Bake blondies, and let cool completely. Cover and let stand at room temperature overnight.
Day of: Remove from pan, and cut into bars. Sprinkle with sea salt, if desired.

OATMEAL CHOCOLATE CHIP COOKIE BARS

Makes 12 bars

These gooey bars are loaded with peanut butter and chocolate chunks. Oats bring a solid note of chew to the base and crispiness to the top.

- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (220 grams) firmly packed light brown sugar**
- **½ cup (100 grams) granulated sugar**
- **1 cup (256 grams) creamy peanut butter**
- **2 large eggs (100 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **2¼ cups (202 grams) old-fashioned oats, divided**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (5 grams) baking powder**
- **8 ounces (230 grams) bittersweet chocolate, chopped and divided**

1. Preheat oven to 350°F (180°C). Line a metal 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add peanut butter, beating until combined. Add eggs and vanilla, beating until combined

3. In a medium bowl, whisk together flour, 2 cups (180 grams) oats, salt, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spread half of batter in prepared pan. Sprinkle with 6 ounces (175 grams) chopped chocolate. Spoon remaining batter over chocolate. Sprinkle with remaining 2 ounces (55 grams) chocolate and remaining ¼ cup (22 grams) oats.

4. Bake until golden brown, 25 to 30 minutes. Let cool completely on a wire rack, about 2 hours. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 5 days.

PLAN AHEAD

1 Day Ahead: Bake bars, and let cool completely. Cover and let stand at room temperature overnight.

Day of: Remove from pan, and cut into bars.

BLACK COCOA BROWNIES

Makes 12 brownies

You know the rich, molten brownies that never leave a clean tester? These are those. Decadent but not too sweet, our black cocoa bars are for the adult chocoholics looking for a bittersweet fix.

- **2⅓ cups (397 grams) 63% cacao chocolate chips*, divided**
- **1 cup (227 grams) unsalted butter, cubed**
- **1½ cups (300 grams) granulated sugar**
- **1 cup (220 grams) firmly packed dark brown sugar**
- **1½ cups (188 grams) all-purpose flour**
- **¾ cup (64 grams) black cocoa powder**
- **2 teaspoons (6 grams) kosher salt**
- **5 large eggs (250 grams)**
- **1 tablespoon (13 grams) vanilla extract**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the top of a double boiler, combine 1⅓ cups (227 grams) chocolate chips and butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Turn off heat, and whisk in sugars. Remove from heat, and let cool slightly.
3. In a medium bowl, whisk together flour, black cocoa, and salt. Set aside.
4. In a small bowl, lightly whisk eggs. Add half of beaten eggs to chocolate mixture, whisking until combined. Add remaining beaten eggs, and whisk until combined. Whisk in vanilla. Fold in flour mixture until a few bits of flour remain. Fold in remaining 1 cup (170 grams) chocolate chips. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out with a few crumbs, about 25 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan, and cut into bars

**We used Guittard Extra Dark Chocolate Baking Chips.*

Make Them Your Own

Fold your pick of the following ingredients in with the chocolate chips (added in step 4) to create a more personalized batch of brownies.

Nuts: Walnuts, pecans, and almonds add crunchy texture.
Dried Fruit: Dried apricots, cherries, and even currants introduce a note of concentrated sweetness.
Jam: A swirl of raspberry jam bumps up the fruity flavor.
Toffee Bits/Flavored Chips: Bring a hit of salty, caramel-y goodness with toffee or peanut butter, butterscotch, or caramel chips.

PLAN AHEAD

1 Day Ahead: Bake brownies, and let cool completely. Cover and let stand at room temperature overnight, or refrigerate overnight for a fudgier consistency.
Day of: Remove from pan, and cut into bars.

SALTY CARAMELIZED WHITE CHOCOLATE BLONDIES

Makes 16 blondies

Recipe by Jesse Szewcyzk

Can blondies go blonder? We think yes. Starring white chocolate in its hottest new hue, these blondies are even better than the golden bars you know and love. To make slicing them easier, feel free to pop them in the refrigerator for about 20 minutes before cutting.

- **6 tablespoons (84 grams) unsalted butter, melted and cooled**
- **1 cup (220 grams) firmly packed light brown sugar**
- **1 large egg (50 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **1 cup (125 grams) all-purpose flour**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**
- **4 ounces (115 grams) Caramelized White Chocolate (recipe on page 17), coarsely chopped**
- **¾ cup (85 grams) coarsely chopped toasted walnuts**
- **½ teaspoon (1.5 grams) flaked sea salt**

1. Preheat oven to 350°F (180°C). Line an 8-inch square baking pan with parchment paper, letting excess extend over sides of pan. Butter and flour parchment.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat melted butter and brown sugar at medium speed until combined. Add egg and vanilla, beating until creamy and smooth, about 2 minutes.
3. In a medium bowl, stir together flour, kosher salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Fold in Caramelized White Chocolate and toasted walnuts. Spoon batter into prepared pan.
4. Bake until lightly browned and just barely set, 20 to 22 minutes, sprinkling with sea salt halfway through baking Let cool for at least 1 hour. Using excess parchment as handles, remove from pan, and cut into squares. Store in an airtight container at room temperature for up to 4 days.

Photo by Mark Weinberg / Food Styling by Erin Jeanne McDowell

PLAN AHEAD

4 Months Ahead: Make Caramelized White Chocolate. Store in an airtight container at room temperature.
1 Day Ahead: Bake blondies, and let cool completely. Cover and let stand at room temperature overnight.
Day of: Remove from pan, and cut into squares.

CRISPY STRAWBERRY TREATS

Makes 12 bars

Embrace your inner child with this throwback treat. Faintly pink with homemade Strawberry Marshmallow and studded with the bright, concentrated sweetness of Oven-Dried Strawberries, these chewy, crunchy bars offer a joyful update on a childhood favorite.

9 cups (270 grams) crisp rice cereal
Oven-Dried Strawberries (recipe follows)
Strawberry Marshmallow (recipe follows)
3 tablespoons (42 grams) unsalted butter, cubed and softened

1. Spray a 13x9-inch baking dish with cooking spray.
2. In a large bowl, stir together cereal and Oven-Dried Strawberries
3. In a medium glass bowl, stir together warm Strawberry Marshmallow and butter until butter is melted and incorporated. (Marshmallow can be reheated by microwaving on high in 30-second intervals, stirring between each, if necessary.)
4. Spoon marshmallow mixture over cereal mixture; fold until cereal is well coated. Press into prepared pan with a greased spatula. Let cool completely. Cut into bars. Store in an airtight container at room temperature for up to 4 days.

Oven-Dried Strawberries

Makes about 1 cup

4 cups (680 grams) (⅛-inch-thick*) sliced fresh strawberries
2 tablespoons (30 grams) fresh lemon juice

1. Preheat oven to 200°F (93°C). Line 2 rimmed baking sheets with nonstick baking mats.
2. In a medium bowl, toss together strawberries and lemon juice. Place in a single layer on prepared pans.
3. Bake until dry but tacky, 3 to 3½ hours. Let cool completely. Cover and refrigerate for up to 1 week.

**We used a mandoline for thin slices.*

Strawberry Marshmallow

Makes 5 cups

⅔ cup (160 grams) water, divided
1 tablespoon plus ½ teaspoon (14 grams) unflavored gelatin
1¼ cups (250 grams) granulated sugar
⅔ cup (226 grams) light corn syrup
1½ cups (24 grams) freeze-dried strawberries, powdered (see PRO TIP)

1. In the bowl of a stand mixer fitted with the whisk attachment, stir together ⅓ cup (80 grams) water and gelatin; let stand until softened, about 10 minutes.
2. In a large saucepan, combine granulated sugar, corn syrup, and remaining ⅓ cup (80 grams) water. Cook over medium-high heat until sugar is dissolved and a candy thermometer registers 240°F (116°C), about 6 minutes.
3. With mixer on low speed, slowly drizzle hot sugar mixture into gelatin mixture, beating just until combined. Increase mixer speed to medium, and beat until mixture begins to thicken, about 1 minute Increase mixer speed to high, and beat until mixture turns very thick, white, and fluffy, about 10 minutes. Beat in powdered freeze-dried strawberries.

PRO TIP
To make powdered freeze-dried strawberries, place freeze-dried strawberries in the bowl of a food processor; pulse until reduced to a powder.

PLAN AHEAD

1 Week Ahead: Make Oven-Dried Strawberries. Cover and refrigerate.
1 Day Ahead: Press warm Strawberry Marshmallow-cereal mixture into pan. Let stand at room temperature overnight.
Day of: Remove from pan, and cut into bars.

Conchas
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BREADS

FROM SAVORY YEASTED ROLLS AND DECADENT BRIOCHE TO SWEET QUICK BREAD LOAVES AND MUFFINS, THESE RECIPES WILL SEE YOU THROUGH EVERY MEAL OF THE DAY

CLASSIC CINNAMON ROLLS

Makes 10 to 12 rolls

The stickier, the better with this timeless treat. One of our favorite comfort foods, the recipe originated in Sweden, where they actually observe a Cinnamon Roll Day (Kanelbullens dag) on October 4, but we recommend celebrating these rolls every chance you get.

Cinnamon Roll Dough (recipe follows)
- **¾ cup (165 grams) firmly packed light brown sugar**
- **1 tablespoon plus 1 teaspoon (8 grams) ground cinnamon**
- **½ cup plus 3½ tablespoons (162 grams) unsalted butter, softened and divided**
- **1 large egg (50 grams), lightly beaten**
- **½ cup (112 grams) cream cheese, softened**
- **1½ cups (180 grams) confectioners' sugar**
- **1 tablespoon (15 grams) whole milk**

1. Spray a 10-inch round cake pan or a 13x9-inch sheet pan with cooking spray.
2. Lightly punch down Cinnamon Roll Dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle.
3. In a small bowl, combine brown sugar and cinnamon. Spread ½ cup plus 2 tablespoons (141 grams) butter onto dough, and sprinkle with sugar mixture, leaving a ½-inch border on one long side. Brush egg onto side of dough without filling.
4. Starting with long side without egg wash, roll dough into a log, pinching seam to seal. Trim ends. For round cake pan, slice into 10 rolls; for sheet pan, slice into 12 rolls. Place in prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, about 30 minutes.
5. Place a sheet of foil on bottom rack of oven, and preheat oven to 350°F (180°C).
6. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pan for 10 minutes. Remove from pan.
7. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1½ tablespoons (21 grams) butter at medium speed until creamy, 4 to 5 minutes. With mixer on low speed, gradually add confectioners' sugar, beating until fluffy. Stir in milk until combined. Spoon frosting onto warm rolls.

Cinnamon Roll Dough

Makes dough for 10 to 12 rolls

If there were one go-with-the-flow dough, this would be it. Customize this adaptable dough to your personal preference. Simple yet forgiving, this one will become a staple in your recipe box

- **1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C), divided**
- **2¼ teaspoons (7 grams) active dry yeast**
- **⅓ cup (76 grams) unsalted butter, melted**
- **⅓ cup (67 grams) granulated sugar**
- **¼ cup (60 grams) sour cream**
- **1 large egg (50 grams)**
- **4 cups (500 grams) all-purpose flour, divided**
- **1 teaspoon (3 grams) kosher salt**

1. In a medium bowl, combine ¾ cup (180 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, stir together melted butter, sugar, sour cream, egg, and remaining ¼ cup (60 grams) warm milk.
3. In a large bowl, whisk together 3⅔ cups (458 grams) flour and salt. Stir half of flour mixture into butter mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture. Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, about 4 minutes. Add remaining ⅓ cup (42 grams) flour, if needed. (Dough should not be sticky.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

Photo by Stephen DeVries

PLAN AHEAD

1 Day Ahead: Proceed with recipe through step 3. Roll dough, slice into rolls, and place in pan. Wrap tightly in plastic wrap, and refrigerate overnight.

Day of: Let rolls stand at 75°F/24°C until puffed, 30 minutes to 1 hour. Proceed with recipe.

PLAN AHEAD

3 Days Ahead: Make Pecan-Oat Streusel. Refrigerate in an airtight container.

1 Day Ahead: Bake loaf, and let cool completely. Wrap tightly in plastic wrap, and let stand at room temperature overnight.

Day of: Drizzle with Vanilla Glaze.

HUMMINGBIRD LOAF

Makes 1 (9x5-inch) loaf

This may be the most vivacious loaf bread you've ever tasted. Little bits of dried apricot deliver intermittent bursts of sweet-tart flavor, and an ample pour of spiced rum turns up the va-va-voom. The pecan- and oat-packed streusel topping and the rich cream cheese mixed in with the batter ensure the perfect dose of tender crumble and crunch in every bite.

1 cup (240 grams) spiced rum
½ cup (64 grams) diced dried pineapple pieces
½ cup (64 grams) diced dried apricots
4 ounces (115 grams) cream cheese, softened
⅓ cup (76 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
1 large egg (50 grams), room temperature
½ teaspoon (2 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1 teaspoon (2 grams) ground cinnamon
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (2.5 grams) baking powder
¼ teaspoon (1.25 grams) baking soda
¼ teaspoon ground nutmeg
¾ cup (171 grams) mashed banana
½ cup (57 grams) chopped pecans
Pecan-Oat Streusel (recipe follows)
Vanilla Glaze (recipe follows)

1. In a small saucepan, bring rum, pineapple, and apricots to a boil over medium heat. Reduce heat to low, and simmer until fruit is plump and liquid has evaporated, about 20 minutes. Remove from heat, and let cool completely
2. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan. Line pan with parchment paper, letting excess extend over sides of pan.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy. Add sugar, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in vanilla.
4. In a medium bowl, whisk together flour, cinnamon, salt, baking powder, baking soda, and nutmeg. With mixer on low speed, gradually add flour mixture to cream cheese mixture, beating until combined. Fold in rehydrated fruit, mashed banana, and pecans. Spoon batter into prepared pan. Top with Pecan-Oat Streusel.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 10 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Drizzle Vanilla Glaze over cooled loaf. Store in an airtight container at room temperature for up to 4 days.

Pecan-Oat Streusel

Makes about ½ cup

¼ cup (28 grams) chopped pecans
¼ cup (20 grams) old-fashioned oats
¼ cup (55 grams) firmly packed light brown sugar
¼ cup (31 grams) all-purpose flour
¼ teaspoon kosher salt
¼ teaspoon ground nutmeg
3 tablespoons (42 grams) unsalted butter, cubed

1. In a small bowl, whisk together pecans, oats, brown sugar, flour, salt, and nutmeg. Using a pastry blender, cut in butter until pea-size crumbs remain. Squeeze mixture into small and large clumps. Refrigerate in an airtight container for up to 3 days.

Vanilla Glaze

Makes about ½ cup

2 cups (240 grams) confectioners' sugar
3 tablespoons (45 grams) whole milk, room temperature
1 teaspoon (4 grams) vanilla extract
¼ teaspoon kosher salt

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

Photo by Stephen DeVries

PLAN AHEAD

1 Week Ahead: Make Lady Grey Tea Jelly. Refrigerate in an airtight container.

1 Day Ahead: Bring Lady Grey Tea Jelly to room temperature. Make dough, and spread with filling. Shape buns, and place on sheet pan. Wrap tightly in plastic wrap, and refrigerate overnight.

Day of: Let buns stand at 75°F/24°C until puffed, 15 to 30 minutes. Bake, and brush with melted jelly.

LADY GREY CHELSEA BUNS

Makes 12 buns

We added golden raisins and Lady Grey Tea Jelly to the standard currant bun, a sticky, sweet treat often enjoyed at teatime. Proof the dough in the fridge overnight for an impressive and quick breakfast.

- **4 cups (508 grams) bread flour**
- **2 tablespoons (24 grams) granulated sugar**
- **2¼ teaspoons (7 grams) instant yeast**
- **1 teaspoon (3 grams) kosher salt**
- **1¼ cups (300 grams) warm whole milk (120°F/49°C to 125°F/52°C)**
- **¼ cup (57 grams) unsalted butter, melted**
- **1 large egg (50 grams)**
- **Tea Jelly Filling (recipe follows)**
- **¼ cup (80 grams) Lady Grey Tea Jelly (recipe follows), melted**

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, sugar, yeast, and salt.
2. In a large measuring cup, stir together warm milk and melted butter. With mixer on low speed, slowly add milk mixture and egg to flour mixture, beating until a soft dough forms, stopping to scrape sides of bowl, if necessary. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Line a rimmed baking sheet with parchment paper
5. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread Tea Jelly Filling onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll up dough, jelly roll style; pinch seam to seal. Trim ends, and slice into 12 rolls. Place on prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes
6. Preheat oven to 375°F (190°C).
7. Bake until golden brown and puffed, 20 to 25 minutes. Brush with melted Lady Grey Tea Jelly. Let cool slightly on a wire rack. Serve warm. Store in an airtight container at room temperature for up to 5 days.

Tea Jelly Filling

Makes about 1 cup

- **1 cup (240 grams) water**
- **2 bags (4 grams) Lady Grey tea**
- **½ cup (64 grams) golden raisins**
- **½ cup (64 grams) currants**
- **¼ cup (57 grams) unsalted butter, softened**
- **¼ cup (80 grams) Lady Grey Tea Jelly (recipe follows), room temperature**
- **¼ cup (55 grams) firmly packed light brown sugar**

1. In a small saucepan, bring 1 cup (240 grams) water and tea bags to a boil over high heat; discard tea bags. Add raisins and currants. Reduce heat to low; simmer until fruit is plump, 15 to 20 minutes. Remove from heat, and let cool for 10 minutes.
2. In a small bowl, stir together rehydrated fruit, butter, Lady Grey Tea Jelly, and brown sugar. Use immediately.

Lady Grey Tea Jelly

Makes about 3 cups

- **1¾ cups (420 grams) water**
- **12 bags (24 grams) Lady Grey tea**
- **3 cups (600 grams) granulated sugar**
- **2 tablespoons (6 grams) lemon zest**
- **¼ cup (60 grams) fresh lemon juice**
- **1 tablespoon (2 grams) grated fresh ginger**
- **1 (3-ounce) package (86 grams) liquid pectin**

1. In a medium saucepan, bring 1¾ cups (420 grams) water and tea bags to a boil over high heat; remove from heat. Cover and let steep for 30 minutes; remove tea bags, gently pressing to release any excess tea.
2. Add sugar, lemon zest and juice, and ginger; bring to a boil over medium heat. Cook for 2 minutes; remove from heat, and stir in pectin. Return to a boil; cook, stirring constantly, until thickened, 1 to 2 minutes. Let cool completely. Cover and refrigerate until set, about 4 hours.

STRAWBERRY BRIOCHE WITH PEARL SUGAR

Makes 1 (9x5-inch) loaf

Sticky-sweet strawberry filling is smeared, rolled, and twisted into a buttery brioche dough, and a final sprinkling of pearl sugar offers an element of elegant crunch.

3 cups (375 grams) all-purpose flour
¼ cup (50 grams) granulated sugar
2 teaspoons (6 grams) instant yeast
2 teaspoons (6 grams) kosher salt
4 large eggs (200 grams)
½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)
¾ cup (170 grams) unsalted butter, softened
1 tablespoon (3 grams) lemon zest
1 large egg white (30 grams)
1 tablespoon (15 grams) water
Strawberry Jam Filling (recipe follows)
Pearl sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, granulated sugar, yeast, and salt. Stir in eggs. With mixer on low speed, gradually add warm milk, beating until dough comes together. Increase mixer speed to medium-high, and beat for 6 to 8 minutes. Test dough using the windowpane test. (See PRO TIP.) If dough is not ready, beat 1 minute more, and test again.
2. Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three additions, letting each incorporate before adding the next. Beat until a smooth and elastic dough forms and pulls away from sides of bowl. Add zest, and beat until combined
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours
4. Refrigerate dough for 30 minutes. (Alternatively, dough can be made 1 day in advance, and the entire rise may take place in the refrigerator overnight. Remove dough from refrigerator, and let come to room temperature before proceeding.)
5. Spray a 9x5-inch loaf pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.
6. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.
7. On a heavily floured surface, roll dough into 16x12-inch rectangle. Brush edges of dough with egg wash. Spread Strawberry Jam Filling onto dough, leaving a 1-inch border on all sides. Starting with one short side, roll up dough, jelly roll style, and pinch seam to seal. Using a bench scraper, cut roll in half lengthwise. Carefully twist dough pieces tightly around each other, pinching ends to seal. Place in prepared pan, cut sides up. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. Brush top of loaf with egg wash, and sprinkle with pearl sugar.
10. Bake for 20 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Strawberry Jam Filling

Makes 1 cup

1 cup (320 grams) strawberry preserves
2 tablespoons (16 grams) cornstarch
2 tablespoons (30 grams) fresh lemon juice

1. In a small saucepan, heat all ingredients over medium heat until slightly thickened, about 5 minutes. Remove from heat; let cool completely. Once cooled, refrigerate for 30 minutes or up to 1 week before using.

PRO TIP
Test the dough for proper gluten development using the windowpane test. Pinch off (make sure you don't tear the dough) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready.

PLAN AHEAD

1 Week Ahead: Make Strawberry Jam Filling. Refrigerate in an airtight container

1 Day Ahead: Proceed with recipe through step 2. Place dough in a greased bowl, loosely cover with plastic wrap, and let rise in refrigerator overnight.

Day of: Remove dough from refrigerator, and let come to room temperature. Proceed with recipe.

PAIN AU LEVAIN

Makes 2 loaves

Made with the dependable workhorse of the kitchen, the Dutch oven, this sourdough boule is a humble but mighty loaf with rustic charm.

Leaven:

- **¾ cup plus 2 tablespoons (200 grams) water (60°F/15°C)**
- **1 tablespoon plus 1 teaspoon (24 grams) sourdough culture**
- **1½ cups plus 1 tablespoon (199 grams) bread flour**

Dough:

- **3½ cups plus 1 teaspoon (800 grams) warm water (80°F/27°C), divided**
- **5¾ cups plus 2½ tablespoons (750 grams) bread flour**
- **1¾ cups plus 3 tablespoons (252 grams) whole wheat flour**
- **2 tablespoons plus 1 teaspoon (21 grams) kosher salt**

Buckwheat flour, for dusting

1. For leaven: In a large bowl, stir together ¾ cup plus 2 tablespoons (200 grams) water and sourdough culture. Add flour, and stir thoroughly by hand until smooth and there are no dry bits of flour remaining. Cover bowl with plastic wrap, and let stand at room temperature overnight.
2. For dough: In a large bowl, stir together 3¼ cups (738 grams) warm water and 1¼ cups plus 1 teaspoon (350 grams) leaven. (Reserve remaining 50 grams leaven; it is now your starter.) Add bread flour and whole wheat flour, and stir by hand until there are no dry bits of flour remaining. Let rest for 30 minutes.
3. Add salt and remaining ¼ cup plus 1 teaspoon (62 grams) warm water, and squeeze dough to combine. (The dough will seem to separate, but it will re-form as you knead dough by folding it on top of itself.)
4. Place dough in a thick glass bowl. Cover with a kitchen towel, and let rise in a warm, draft-free place (75°F/24°C) until dough feels smooth and soft, 3 to 4 hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 3 to 4 times around the bowl.)
5. Turn out dough onto a lightly floured surface, and divide in half. Preshape dough by folding each loaf in half, and work dough into a tight, smooth ball. Let dough rest, covered with a kitchen towel, for 20 to 30 minutes.
6. For final shape, turn over one loaf, grab bottom edge, and gently stretch and fold bottom third over center third. Stretch right side out, and fold right third over center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough, and pull it toward you to seal. Repeat with remaining loaf. Place in separate bowls or baskets lined with kitchen towels heavily dusted with buckwheat flour. Let rise for 3 hours
7. Preheat oven to 500°F (260°C). Place a Dutch oven in oven to preheat.
8. Carefully remove Dutch oven, and turn out one loaf into hot pan. Be very careful not to touch sides. Score loaf. Place lid on Dutch oven, and put it back in oven. Immediately reduce oven temperature to 450°F (230°C).
9. Bake for 20 minutes. Remove lid, and bake until bread is deep golden brown, 15 to 20 minutes more. Immediately place loaf on a wire rack to let cool.
10. Increase oven temperature to 500°F (260°C), preheat Dutch oven again, and repeat procedure with remaining loaf.

PLAN AHEAD

2 Days Ahead: Proceed with recipe through step 6, but after shaping, place on sheetpan lined with parchment paper and dusted with buckwheat flour. Cover loosely with a layer of plastic wrap, and let rise in refrigerator overnight.
1 Day Ahead: Let dough stand at room temperature for 30 minutes. Proceed with recipe. Let cool completely. Cover and let stand at room temperature overnight.
Day of: Slice, and serve.

CONCHAS

Makes 15 rolls

To give our version of this Mexican sweet roll an even more tender, heightened pillowy texture than the traditional recipe, we enriched the dough with more butter and milk. The classic crunchy, sugary streusel topping is delicious as is, but you'll adore our two indulgent flavor variations of Mexican chocolate and Chinese five-spice.

4¼ cups (531 grams) all-purpose flour, divided
⅓ cup (67 grams) granulated sugar
2¼ teaspoons (7 grams) active dry yeast
1 teaspoon (3 grams) kosher salt
⅔ cup (150 grams) evaporated milk
⅓ cup (80 grams) water
6 tablespoons (84 grams) unsalted butter, cubed and softened
2 large eggs (100 grams)
Egg Streusel Topping Three Ways (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a small saucepan, heat evaporated milk, ⅓ cup (80 grams) water, and butter over medium heat until a candy thermometer registers 120°F (49°C) to 130°F (54°C). With mixer on low speed, add hot milk mixture to flour mixture. Increase mixer speed to medium, and beat for 2 minutes. Add eggs and 1 cup (125 grams) flour; beat at high speed for 2 minutes. Gradually add remaining 1¼ cups (156 grams) flour, beating until a soft dough forms.
3. Switch to the dough hook attachment; beat at medium speed until dough is smooth but still sticky, about 5 minutes. Turn out dough onto a lightly floured surface, and knead until very soft, smooth, and no longer sticky, about 1 minute. If dough seems too sticky, add ¼ cup (31 grams) more flour. (Dough should be on the soft side, so don't add too much flour, or buns won't be as soft.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours
5. Line 3 baking sheets with parchment paper.
6. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 15 equal portions (65 grams each), and shape each portion into a smooth ball. Flatten each ball into a 3-inch round, and place on prepared pans. Top with Egg Streusel Topping Three Ways. Using a small paring knife, carefully cut a scallop shell or crisscross design into streusel, leaving a ¼-inch border. Let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 minutes to 1 hour.
7. Preheat oven to 375°F (190°C).
8. Bake until topping is just beginning to brown, 15 to 20 minutes. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 2 days.

Egg Streusel Topping Three Ways

Makes 3 cups

1½ cups (188 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
½ cup (100 grams) granulated sugar
⅛ teaspoon kosher salt
7 tablespoons (98 grams) cold unsalted butter, cubed
1 large egg (50 grams)
1 large egg yolk (19 grams)
2 tablespoons (8 grams) finely grated Mexican chocolate
1 teaspoon (2 grams) unsweetened cocoa powder
1 tablespoon (14 grams) firmly packed dark brown sugar
1 teaspoon (2 grams) ground cinnamon
½ teaspoon (1 gram) Chinese five-spice powder

1. In a medium bowl, stir together 1½ cups (188 grams) flour, granulated sugar, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. In a small bowl, whisk together egg and egg yolk; stir egg mixture into flour mixture until clumps form.
2. Divide mixture into 3 equal portions of 1 cup each. Using hands, form each portion into a paste, making sure all ingredients are well combined and emulsified with no butter chunks left over. Place one portion in a small bowl, and stir in finely grated chocolate and cocoa until combined. Place second portion in another bowl. Stir in brown sugar, cinnamon, five-spice powder, and remaining 1 tablespoon (8 grams) flour. Leave third portion as is.
3. Beginning with plain streusel mixture, divide and shape each portion into 5 balls. (You will have a total of 15 balls.) On a lightly floured surface, press each ball into a 4-inch patty. Place on a large plate, separating layers with plastic wrap or parchment paper to keep from sticking together. Cover with plastic wrap, and refrigerate until ready to use.

PLAN AHEAD

3 Days Ahead: Make Egg Streusel Topping Three Ways. Cover with plastic wrap, and refrigerate.
1 Day Ahead: Proceed with Conchas recipe through step 3. After first rise in step 4, punch down dough, place in a resealable plastic bag, and refrigerate overnight.
Day of: Remove dough from refrigerator, let rise for 15 to 30 minutes, and proceed with recipe.

CLASSIC DUTCH OVEN BREAD

Makes 1 loaf

This humble recipe is endlessly customizable but also a rustic triumph in its base form. Let it have a long, cold rest in the refrigerator for the best flavor—then let a very hot Dutch oven and 35-minute bake take you the rest of the way.

3 cups (381 grams) bread flour
1 cup (130 grams) whole wheat flour
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
1¾ cups plus 2 tablespoons (425 grams) warm water (105°F/41°C to 110°F/43°C)
Corn flour, for dusting

1. In a large bowl, place bread flour, whole wheat flour, salt, and yeast. Add 1¾ cups plus 2 tablespoons (425 grams) warm water, and stir with hands until fully incorporated and a sticky dough forms. (Alternatively, place bread flour, whole wheat flour, salt, and yeast in the bowl of a stand mixer fitted with the paddle attachment. Add 1¾ cups plus 2 tablespoons [425 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours

2. Refrigerate for at least 2 hours (preferably overnight) or up to 5 days*.

3. Turn out dough onto a lightly floured surface, and gently press dough just to level and even it out. Starting on left side of dough and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round. (See *Shape Your Boule* below.)

4. Heavily dust a sheet of parchment paper with corn flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour. When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).

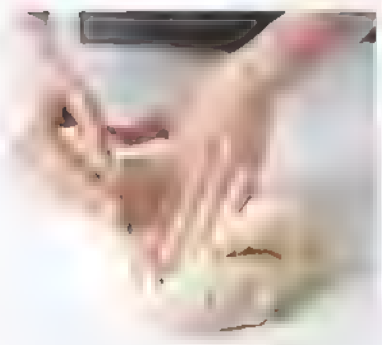
5. Carefully remove hot Dutch oven from oven; remove lid, and quickly turn bread into Dutch oven so seam is now on bottom. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.

6. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 10 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack

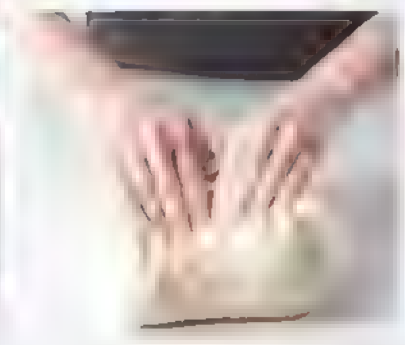
**The longer the dough stands, the more the flavor will develop*

SHAPE YOUR BOULE

Use gentle tucks, folds, and rolls to help you shape the domed Dutch oven loaf.



1. Place your dough on a lightly floured surface. Fold one outer edge into the center, pressing lightly to hold it in place.



2. Moving clockwise, continue to tuck the edges into the center. Press dough folds in gently as you tuck, being careful not to overwork the dough. As this is a no-knead recipe, any excess handling will just make your bread tougher.

3. Turn the dough ball seam side down. Cup the dough, and gently drag it toward you. Repeat this process several times. You want to feel the ball sticking slightly, tugging the sides and stretching the dough into a taut ball.

PLAN AHEAD

5 Days Ahead: After first rise in step 1, let dough rest for cold fermentation.
1 Day Ahead: Bake bread, and let cool completely. Wrap tightly in plastic wrap, and store at room temperature.
Day of: Slice, and serve.

SOURDOUGH BANANA CHOCOLATE CHIP MUFFINS

Makes 12 muffins

Recipe by Stacey Ballis

These muffins are really fast to pull together since they use oil instead of butter, which eliminates the need to plan ahead for softened butter. If you keep overripe bananas in the freezer (see Note), then you can mix the batter in no longer than it will take your oven to preheat, and you'll have fresh muffins in about a half an hour.

- **1¼ cups (156 grams) all-purpose flour**
- **½ cup (110 grams) firmly packed light brown sugar**
- **⅓ cup (67 grams) granulated sugar**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (275 grams) sourdough starter discard, room temperature**
- **5 tablespoons (70 grams) canola oil**
- **1 cup (227 grams) well-mashed ripe banana**
- **½ cup (120 grams) cold sour cream**
- **1 large egg (50 grams), lightly beaten**
- **1 teaspoon (4 grams) vanilla extract**
- **1 cup (170 grams) 60% cacao dark chocolate chips**

1. Preheat oven to 375°F (190°C). Line 12 muffin cups with parchment or paper liners
2. In a large bowl, stir together flour, sugars, baking powder, baking soda, and salt. In a medium bowl, stir together sourdough discard and oil until well combined. In a small bowl, stir together mashed banana, sour cream, egg, and vanilla. Add banana mixture to discard mixture, whisking until smooth. Add banana mixture to flour mixture, and fold to combine. Stir in chocolate chips. Spoon batter into prepared muffin cups, filling two-thirds to three-fourths full.
3. Bake until lightly browned and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pan for 10 to 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container at room temperature for up to 4 days, or freeze for up to 1 month.

Photo by Art Meripol

PREP TIP

Making this recipe is beholden to overripe bananas, which can take almost a week to get to that black peel sweet spot. To make sure you never have to wait on your produce, keep a batch of overripe bananas in your freezer. Keep the bananas in their peel (which protects them from freezer burn and odors), and store in a resealable plastic bag. Once you're ready to bake, let bananas defrost before peeling. The bananas should come out as a purée—freezing breaks down the cell walls and naturally produces a mash.

PLAN AHEAD

1 Day Ahead: Bake muffins, and let cool completely. Store in an airtight container overnight.
Day of: Serve at room temperature.

CRESCENT ROLLS

Makes 24 rolls

Is there any roll that sets the scene for a convivial holiday dinner better than buttery crescent rolls piled high in a bread basket? If you're anything like us, you and the crescent go way back. Dressed up with sea salt, this roll's timeless shape and versatility make it a family favorite as well as a busy baker's go-to recipe. (The dough can be made ahead for a worry-free addition to the dinner table.)

4¼ cups (510 grams) bread flour
4½ teaspoons (14 grams) instant yeast
1 tablespoon (9 grams) kosher salt
1 cup (240 grams) whole milk
½ cup (113 grams) unsalted butter
2 tablespoons (24 grams) granulated sugar
2 tablespoons (42 grams) honey
1 large egg (50 grams), room temperature
1 large egg yolk (19 grams), room temperature
¼ cup (57 grams) unsalted butter, melted
Garnish: flaked sea salt

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, yeast, and kosher salt
2. In a small saucepan, heat milk, butter, sugar, and honey over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed just until combined, about 2 minutes. Add egg and egg yolk, and beat until a smooth and elastic dough forms, about 6 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes. Line 2 baking sheets with parchment paper.
4. Punch down dough. On a lightly floured surface, divide dough in half (about 490 grams each). Working with 1 half at a time (keep remaining dough covered to prevent it from drying out), roll dough into a 14-inch circle. Using a pastry wheel, cut dough into 12 equal triangles. Starting from widest end of triangle, roll up dough, pinching pointed end to seal. Place rolls, pointed side down, on prepared pans. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.
5. Preheat oven to 375°F (190°C).
6. Brush rolls with melted butter
7. Bake until golden brown, 10 to 11 minutes. Brush with melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 4 days.

PLAN AHEAD

1 Day Ahead: Proceed with recipe through step 3. Punch down dough, and return to bowl. Cover tightly, and refrigerate overnight.
Day of: Shape dough, and proceed with recipe.

PULL-APART ROLLS

Makes 24 rolls

Peppery, freshly grated Comté cheese and Caramelized Shallots team up for a flavor blowout in these hearty rolls. This method is a cinch. Throw these Pull-Apart Rolls on a platter, and watch everyone tear off their own piece of pillowy perfection.

- **1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **1 cup (240 grams) warm water (105°F/41°C to 110°F/43°C)**
- **1 tablespoon (9 grams) active dry yeast**
- **2 large eggs (100 grams), room temperature**
- **¼ cup (50 grams) granulated sugar**
- **½ cup (113 grams) unsalted butter, melted and divided**
- **1 tablespoon (9 grams) kosher salt**
- **6¼ cups (750 grams) bread flour**
- **7 ounces (200 grams) coarsely grated Comté cheese**
- **Caramelized Shallots (recipe follows)**
- **Garnish: flaked sea salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together warm milk, 1 cup (240 grams) warm water, and yeast by hand. Let stand until mixture is foamy, about 10 minutes. Whisk in eggs, sugar, ¼ cup (57 grams) melted butter, and kosher salt. Add flour, cheese, and Caramelized Shallots. With mixer on low speed, beat until well combined, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour
2. Spray 2 (9-inch) square baking pans with cooking spray. Line pans with parchment paper, letting excess extend over sides of pans; spray pans again.
3. With lightly floured hands, turn out dough onto a lightly floured surface, and knead 3 to 4 times. (If there is too much flour on the work surface, you won't be able to shape the rolls properly.) Divide dough into 24 (71-gram) pieces. Gently shape each piece into a ball, and place 12 balls in each prepared pan in 3 rows of 4, leaving no space between each ball. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)
4. Preheat oven to 375°F (190°C).
5. Brush rolls with remaining ¼ cup (57 grams) melted butter.
6. Bake until an instant-read thermometer inserted in centers registers 190°F (88°C), about 27 minutes, covering with foil and rotating pans halfway through baking to prevent excess browning. Brush with melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 4 days.

Caramelized Shallots

Makes ½ cup

- **5 large shallots (215 grams)**
- **1 teaspoon (5 grams) olive oil**
- **1 tablespoon (14 grams) unsalted butter**
- **½ teaspoon (2 grams) granulated sugar**
- **¼ teaspoon kosher salt**
- **⅛ teaspoon ground black pepper**

1. Peel shallots, and cut lengthwise into quarters. Slice into ⅛-inch pieces.
2. In a medium skillet, heat oil over medium heat. Add shallots and butter, and sprinkle with sugar, salt, and pepper. Cook until shallots begin to brown evenly; reduce heat to low, and cook, stirring frequently, until shallots are very soft, 10 to 15 minutes. Let cool to room temperature.

PLAN AHEAD

3 Days Ahead: Make Caramelized Shallots. Refrigerate in an airtight container.
1 Day Ahead: Let Caramelized Shallots come to room temperature. Proceed with recipe through step 2. Once dough is shaped and placed in pans, cover with a layer of plastic wrap, and let rise in refrigerator overnight.
Day of: Let rolls stand at room temperature for 30 minutes. Proceed with recipe.

CINNAMON JAM LOAF

Makes 1 (8½x4½ inch) loaf

Filled with sweet, jammy swirls and topped with a nutty streusel, this quick bread makes for a hearty breakfast or tasty dessert. Substitute the jam for whatever fruit preserves or spreads you have at home. If you're out of cinnamon, use nutmeg, allspice, or cardamom to spice things up instead.

- **1 cup (220 grams) firmly packed light brown sugar**
- **¾ cup (180 grams) sour cream***
- **2 large eggs (100 grams)**
- **¼ cup plus 2 tablespoons (85 grams) unsalted butter, melted**
- **1½ teaspoons (6 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1½ teaspoons (3 grams) ground cinnamon**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **½ cup (160 grams) blueberry jam, divided**
- **Nut Streusel (recipe follow)**
- **Sugar Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Line an 8½x4½-inch loaf pan with parchment paper.
2. In a large bowl, whisk together brown sugar, sour cream, eggs, melted butter, and vanilla. In a medium bowl, whisk together flour, cinnamon, baking powder, salt, and baking soda. Add flour mixture to sugar mixture, whisking just until combined.
3. Spoon one-third of batter into prepared pan, spreading evenly. Top with ¼ cup (80 grams) jam, leaving a ¼-inch border. (Spread jam gently so that it doesn't bleed into cake layer too much.) Spoon another one-third of batter over jam, spreading evenly. Top with remaining ¼ cup (80 grams) jam. Spoon remaining batter over jam, spreading evenly. Top with Nut Streusel.
4. Bake for 30 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 45 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Sugar Glaze.

**We used sour cream, but you can also use the same measurement of buttermilk, crème fraîche, or yogurt.*

Nut Streusel

Makes about 1½ cups

- **½ cup (57 grams) chopped sliced almonds***
- **¼ cup plus 2 tablespoons (47 grams) all-purpose flour**
- **2 tablespoons (24 grams) granulated sugar**
- **2 tablespoons (28 grams) firmly packed light brown sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon kosher salt**
- **¼ cup (57 grams) unsalted butter, cubed**

1. In a small bowl, stir together almonds, flour, sugars, cinnamon, and salt. Using your fingertips, cut in butter until pea-size crumbs remain. Squeeze mixture into small and large clumps. Refrigerate until ready to use.

**Use the same measurement of whichever kind of nut you prefer and have on hand.*

Sugar Glaze

Makes ½ cup

- **1 cup plus 1 tablespoon (127 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**

1. In a small bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.

Note: *If you don't have milk on hand, you can also make this glaze with heavy whipping cream, half-and-half, or even water, although the glaze will not have as much flavor when made with water.*

PLAN AHEAD

1 Week Ahead: Make Nut Streusel. Refrigerate in an airtight container.
1 Day Ahead: Bake loaf, and let cool completely. Wrap tightly in plastic wrap, and let stand at room temperature overnight.
Day of: Drizzle with Sugar Glaze.

Lane Cake
page 101

CAKES

WHETHER YOU GO FOR OUR SHOWSTOPPING BUNDTS, FROSTED LAYER CAKES, OR NO-BAKE BEAUTIES, THESE RECIPES WILL MARK ANY OCCASION WITH SWEET SATISFACTION

VIETNAMESE COFFEE CAKE

Makes 1 (8-inch) cake

We fell in love with Hummingbird High *blogger Michelle Lopez's Vietnamese Iced Coffee Cake and made a black cocoa version of our own Coffee has been elevating the flavor of classic chocolate cake for years. The winning pairing continues with this layer cake take on the sweet and strong Vietnamese coffee. Black cocoa cake layers soaked in coffee are wrapped in a silky coat of sweetened condensed milk frosting*

- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **½ cup (110 grams) firmly packed dark brown sugar**
- **3 large eggs (150 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **3 cups (375 grams) cake flour**
- **½ cup (43 grams) black cocoa powder**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (240 grams) sour cream**
- **½ cup (120 grams) boiling water**
- **Vietnamese Coffee (recipe follows)**
- **Vanilla Sweetened Condensed Milk Buttercream (recipe follows)**
- **Chocolate Sweetened Condensed Milk Buttercream (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, sift together flour, black cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Carefully add ½ cup (120 grams) boiling water; beat just until combined. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Using a pastry brush, brush each cake layer with Vietnamese Coffee. Reserve ½ cup Vanilla Sweetened Condensed Milk Buttercream. Spread remaining Vanilla Sweetened Condensed Milk Buttercream between layers and on sides of cake. Dot sides of cake with ½ cup Chocolate Sweetened Condensed Milk Buttercream. Using a bench scraper, smear and smooth sides of cake. Decorate top of cake with remaining ½ cup Chocolate Sweetened Condensed Milk Buttercream and reserved ½ cup Vanilla Sweetened Condensed Milk Buttercream. Refrigerate until ready to serve. Let come to room temperature before serving.

Vietnamese Coffee

Makes about 1 cup

- **3 tablespoons (18 grams) ground Vietnamese coffee***
- **¾ cup (180 grams) boiling water, divided**
- **3 tablespoons (45 grams) sweetened condensed milk**

1. In a drip coffee maker, place coffee grounds in a filter. Bloom coffee grounds by splashing with 1 tablespoon (15 grams) boiling water. Pour remaining boiling water in coffee maker; let coffee drip, about 5 minutes. (Alternatively, use a French press. Bloom coffee grounds by splashing with 1 tablespoon [15 grams] boiling water. Pour remaining boiling water in coffee maker; let stand for about 5 minutes before pressing down.) Once brewed, stir in condensed milk. Let cool before using.

**We used Trung Nguyen Premium Blend, available at specialty food stores or online.*

Vanilla Sweetened Condensed Milk Buttercream

Makes about 4 cups

- **1 cup (227 grams) unsalted butter, softened**
- **2 teaspoons (10 grams) Vietnamese Coffee (recipe precedes)**
- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **6 cups (720 grams) confectioners' sugar**
- **½ teaspoon (1.5 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until light and creamy, 6 to 7 minutes. Beat in Vietnamese Coffee. Add condensed milk in 4 additions, beating well after each addition. Beat in confectioners' sugar and salt. Reserve 1 cup for Chocolate Sweetened Condensed Milk Buttercream. Use immediately.

Chocolate Sweetened Condensed Milk Buttercream

Makes about 1 cup

- **1 cup Vanilla Sweetened Condensed Milk Buttercream (recipe precedes)**
- **3 tablespoons (15 grams) black cocoa powder**
- **2 tablespoons (30 grams) sweetened condensed milk**

1. In a small bowl, stir together all ingredients using an offset spatula until combined. Use immediately.

PRO TIP
Vietnamese Coffee is a particularly strong brew, so not just any cup of joe will work in this recipe. If you can't find a Vietnamese brand, use a dark-roast coffee. The drip and French press methods of brewing ensure an extra-strong cup of coffee, so in this case, the way you brew also matters.

PLAN AHEAD

2 Days Ahead: Bake cake layers, and let cool completely. Wrap tightly in plastic wrap, and refrigerate overnight.

1 Day Ahead: Brush cake layers with Vietnamese Coffee. Frost and assemble cake. Refrigerate in an airtight container overnight.

Day of: Let come to room temperature before serving.

CLASSIC HUMMINGBIRD CAKE

Makes 1 (9-inch) cake

Bits of juicy pineapple and toasty pecan coalesce with sweet banana and warm notes of cinnamon, all blanketed in swoops of Cream Cheese Frosting. This hefty cake is far less diminutive than the bird it's named for. You don't cream the butter and sugar. (No stand mixer needed for the cake layers!) This method, along with the myriad of batter ingredients, lends a dense, crumbly texture that verges on half-cake, half-quick bread. It tastes even better the next day.

3⅓ cups (417 grams) all-purpose flour
1⅓ cups (267 grams) granulated sugar
1 teaspoon (2 grams) ground cinnamon
¾ teaspoon (3.75 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon ground nutmeg
½ cup (57 grams) chopped pecans, toasted
1 cup (227 grams) mashed ripe banana
¾ cup (168 grams) canola oil
3 large eggs (150 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1 cup (200 grams) finely chopped fresh pineapple
Cream Cheese Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
2. In a large bowl, sift together flour, sugar, cinnamon, baking soda, salt, and nutmeg; stir in pecans. In a medium bowl, stir together banana, oil, eggs, and vanilla. Make a well in center of flour mixture; add banana mixture, stirring just until moistened. Fold in pineapple. Divide batter between prepared pans.
3. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Cream Cheese Frosting between layers and on top and sides of cake. Refrigerate for at least 1 hour before serving

Cream Cheese Frosting

Makes about 5½ cups

16 ounces (455 grams) cream cheese, softened
½ cup (113 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract
6½ cups (780 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy, 3 to 4 minutes. Beat in vanilla. Gradually add confectioners' sugar, beating until smooth. Use immediately.

Photo by Stephen DeVries

PREP TIP

Toast pecans, and freeze in an airtight container for up to 2 months ahead of time.

PLAN AHEAD

2 Days Ahead: Make Cream Cheese Frosting. Refrigerate in an airtight container.
1 Day Ahead: Bake cake layers. Wrap tightly in plastic wrap, and refrigerate overnight.
Day of: Let Cream Cheese Frosting come to room temperature and rewhip if necessary. Frost and assemble cake. Refrigerate for at least 1 hour before serving.

PLAN AHEAD

2 Weeks Ahead: Make Peach Simple Syrup. Refrigerate in an airtight container.
2 Days Ahead: Bake cake layers, and let cool completely. Brush layers with Peach Simple Syrup. Wrap tightly in plastic wrap, and refrigerate overnight.
1 Day Ahead: Frost and assemble cake. Cover and refrigerate overnight.
Day of: Let stand at room temperature for 30 minutes before serving.

COCONUT PEACH CAKE

Makes 1 (9-inch) cake

Blending one traditional Southern classic, the cloud-like coconut cake, with blushing stone fruit, this triple-layer cake is an undeniable showstopper. A final coating of toasted coconut flakes brings a dash of color to the typically snowy-white appearance

1½ cups (340 grams) unsalted butter, softened
2 cups (400 grams) granulated sugar
3 large eggs (150 grams), room temperature
3½ cups (437 grams) cake flour
1 teaspoon (5 grams) baking powder
1 teaspoon (5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
¾ cup (180 grams) coconut milk
½ cup (120 grams) whole buttermilk, room temperature
1½ teaspoons (6 grams) vanilla extract
Peach Simple Syrup (recipe follows)
American Buttercream (recipe follows)
1 cup (225 grams) sliced peeled fresh peaches (about 2 medium peaches)
Garnish: toasted coconut flakes

1. Preheat oven to 350°F (180°C). Butter and flour 3 (9-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, stir together coconut milk and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coconut milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Brush layers with Peach Simple Syrup.
5. Place 2 cups American Buttercream in a piping bag fitted with a medium round tip. Pipe a ½-inch-thick layer of buttercream around edge of one cake layer. Spread buttercream within border. Layer half of peaches in center, gently pressing into buttercream and ensuring border is higher than peaches. Repeat layers once. Top with remaining cake layer. Spread a thin layer of American Buttercream on top and sides of cake. Freeze for 30 minutes. Spread remaining American Buttercream on top and sides of cake. Press toasted coconut into sides of cake, if desired. Cover and refrigerate for up to 4 days.

Peach Simple Syrup

Makes about 1½ cups

½ cup (112.5 grams) sliced peeled fresh peach (about 1 medium peach)
½ cup (100 grams) granulated sugar
½ cup (120 grams) water

1. In a medium saucepan, heat all ingredients over medium heat until sugar is dissolved. Remove from heat, and let cool. Using an immersion blender, blend until mixture is smooth. Refrigerate in an airtight container for up to 2 weeks.

American Buttercream

Makes about 6 cups

2½ cups (567 grams) unsalted butter, softened
3 pounds (1,365 grams) confectioners' sugar
1 cup (240 grams) heavy whipping cream
2 teaspoons (6 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 5 to 6 minutes. Reduce mixer speed to low. Gradually add confectioners' sugar, cream, and salt, beating until smooth. Use immediately.

LANE CAKE

Makes 1 (9 inch) cake

With cooked raisins, coconut, and pecans, this cake's traditional filling tends to be dark and overly sweet. To brighten the color and flavor, we used a combination of golden raisins and dried cherries instead of regular raisins. Brushing Bourbon Simple Syrup on the cake layers before frosting and adding a touch of bourbon to the frosting heightens the aromatic boozy flavor the cake is known for without overpowering it.

1 cup (227 grams) unsalted butter, softened
2¼ cups (450 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
3½ cups (437 grams) cake flour
1 tablespoon (15 grams) baking powder
¼ teaspoon kosher salt
1 cup (240 grams) whole buttermilk
8 large egg whites (240 grams)
Bourbon Simple Syrup (recipe follows)
Lane Cake Filling (recipe follows)
Lane Cake Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 3 (9-inch) round light-colored cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form. Gently fold egg whites into batter in thirds. Divide batter among prepared pans.
5. Bake until a wooden pick inserted in center comes out clean, 18 to 20 minutes. Let cool in pans for 10 minutes. Remove from pans, and place on wire racks. While still slightly warm, brush each cake layer with Bourbon Simple Syrup twice. Let cool completely.
6. Spread warm Lane Cake Filling between layers, leaving a ¼-inch border. Wrap tightly in plastic wrap, and refrigerate for at least 6 hours or overnight.
7. Spread Lane Cake Frosting on top and sides of cake. Serve within 2 hours. Leftover cake can be stored in an airtight container at room temperature for up to 3 days.

Bourbon Simple Syrup

Makes about 1 cup

1 cup (200 grams) granulated sugar
½ cup (120 grams) water
½ cup (120 grams) bourbon

1. In a small saucepan, bring all ingredients to a boil over high heat. Reduce heat to low, and simmer for 10 minutes; remove from heat. Let cool completely. Refrigerate in an airtight container for up to 2 weeks.

Lane Cake Filling

Makes about 4 cups

1½ cups (170 grams) chopped pecans
½ cup (113 grams) unsalted butter
1¼ cups (250 grams) granulated sugar
8 large egg yolks (149 grams)
1 cup (60 grams) sweetened flaked coconut
½ cup (64 grams) golden raisins
½ cup (64 grams) chopped dried cherries
⅓ cup (80 grams) bourbon

1. In a medium saucepan, cook pecans and butter over medium heat until butter is melted. Stir in sugar until combined. Stir in egg yolks until well combined; cook, stirring occasionally, until mixture is very thick, 4 to 5 minutes Remove from heat; stir in coconut, raisins, cherries, and bourbon. Let stand for 5 minutes. Use immediately.

Lane Cake Frosting

Makes about 5 cups

2 cups (400 grams) granulated sugar
½ cup (120 grams) water
¼ cup (60 grams) bourbon
6 large egg whites (180 grams)

1. In a medium saucepan, bring sugar, ½ cup (120 grams) water, and bourbon to a boil over high heat. Reduce heat to medium-high, and cook until a candy thermometer registers 248°F (120°C)
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until stiff peaks form. With mixer running, pour hot sugar mixture into egg whites in a slow, steady stream, avoiding whisk. Beat until frosting cools to room temperature and has a spreadable consistency, about 10 minutes. Use immediately.

PLAN AHEAD

2 Weeks Ahead: Make Bourbon Simple Syrup. Refrigerate in an airtight container.
2 Days Ahead: Bake cake layers, brush with Bourbon Simple Syrup, and let cool completely. Wrap tightly in plastic wrap, and refrigerate overnight.
1 Day Ahead: Make Lane Cake Filling; spread filling between cake layers. Wrap whole cake tightly in plastic wrap, and refrigerate overnight.
Day of: Frost cake. Serve within 2 hours.

CONFETTI ICE CREAM CAKE

Makes 1 (9 inch) cake

This beauty was inspired by pastry chef Christina Tosi's sprinkle-laden Birthday Cake served at New York City's Momofuku Milk Bar. We flavor our ice cream with Maraschino cherries because a cake this vibrant needs an ice cream that can keep up. Use your leftover Confetti Cake scraps for birthday cake milkshakes, or use your hands to shape into little balls for a streusel-like garnish to pile on top of the cake.

Confetti Cake (recipe follows)
Maraschino Cherry Ice Cream (recipe follows)
Sweetened Whipped Cream (recipe follows)
Garnish: colored sprinkles

1. Line a tall-sided 9-inch round springform pan with plastic wrap.
2. Gently place half-circle Confetti Cake layers in prepared pan. Remove Maraschino Cherry Ice Cream layer from freezer, and place on top of cake layer. Top with remaining Confetti Cake layer, and cover with plastic wrap. Freeze overnight.
3. Remove cake from pan, and remove plastic wrap. Top with Sweetened Whipped Cream. Garnish with sprinkles, if desired. Serve immediately, or wrap in plastic wrap, and freeze for up to 3 months. (If you plan on freezing, wait to top with Sweetened Whipped Cream until ready to serve.) Remove from freezer 5 minutes before serving. Use a long chef's knife dipped in warm water to cut into wedges.

Confetti Cake

Makes 2 (9 inch) cake layers

- **1 cup (227 grams) unsalted butter, softened**
- **2¼ cups (450 grams) granulated sugar**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**
- **3½ cups (437 grams) cake flour**
- **1 tablespoon (15 grams) baking powder**
- **¼ teaspoon kosher salt**
- **1 cup (240 grams) whole buttermilk**
- **½ cup (83 grams) colored sprinkles***
- **8 large egg whites (240 grams)**

1. Preheat oven to 350°F (180°C). Butter and flour a 16¼x11¼-inch half sheet pan**; line pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Add sprinkles, beating just until combined. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form. Gently fold egg whites into batter in thirds. Pour batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes, rotating pan halfway through baking. Let cool completely in pan.
6. Using a 9-inch parchment round as a guide, cut one cake layer from far right side of pan, avoiding edges of cake. Fold parchment circle in half, and cut two half-circle layers from far left side of pan. (The two half-circle layers will fit as the bottom layer in springform pan during assembly.)

**We used Betty Crocker Rainbow Sprinkles. These sprinkles' colors don't bleed when stirred into the cake batter.*

***We used Nordic Ware Baker's Half Sheet Pan, available at* nordicware com.

Maraschino Cherry Ice Cream

Makes 5 cups

- **1¾ cups (420 grams) heavy whipping cream**
- **1¼ cups (300 grams) whole milk**
- **½ cup (170 grams) light corn syrup**
- **½ cup (100 grams) granulated sugar, divided**
- **1 tablespoon (18 grams) vanilla bean paste**
- **¼ teaspoon kosher salt**
- **1 cup (204 grams) chopped drained maraschino cherries**
- **2 tablespoons (26 grams) maraschino cherry juice**
- **6 large egg yolks (112 grams)**

1. Line a 9-inch round metal cake pan with plastic wrap; place in freezer.
2. In a medium saucepan, combine cream, milk, corn syrup, ¼ cup (50 grams) sugar, vanilla bean paste, and salt. Heat over medium-high heat, stirring occasionally, until a candy thermometer registers 170°F (77°C). Remove from heat. Stir in maraschino cherries and juice.
3. In a medium bowl, whisk together egg yolks and remaining ¼ cup (50 grams) sugar. Add 1 cup hot cream mixture to egg mixture, whisking constantly. Add egg mixture to remaining hot cream mixture in pan, whisking to combine. Cook over medium-low heat until mixture is thickened and a candy thermometer registers 180°F (82°C), 7 to 10 minutes. Immediately pour custard into a large bowl, and let cool until no longer steaming, 10 to 20 minutes
4. Transfer 1 cup mixture to a small jar with a tight-fitting lid. Place remaining mixture in a large jar with a tight-fitting lid. Refrigerate large jar and freeze small jar for at least 6 hours or up to 24 hours.
5. Remove frozen base from freezer, and let stand at room temperature for 10 minutes. Scrape frozen base into a large bowl; add refrigerated base, and stir occasionally until frozen base is dissolved. Transfer mixture to an ice cream maker, and churn until soft serve consistency, about 20 minutes.
6. Transfer ice cream to prepared pan, and press plastic wrap directly onto surface. Freeze overnight. Remove from freezer, and let stand at room temperature for 10 minutes to soften.

Note: *You can substitute high-quality ice cream for homemade ice cream. Leftover ice cream will keep in freezer for up to 4 months in an airtight plastic container.*

Sweetened Whipped Cream

Makes about 3 cups

1½ cups (360 grams) heavy whipping cream
½ cup (60 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and confectioners' sugar at medium speed until stiff peaks form. Use immediately.

PLAN AHEAD

4 Months Ahead: Make Maraschino Cherry Ice Cream. Freeze in prepared 9-inch round cake pan.

1 Month Ahead: Bake Confetti Cake, and let cool completely. Assemble cake and ice cream layers. Wrap tightly in plastic wrap, seal in an airtight container, and freeze.

Day of: Top with Sweetened Whipped Cream.

STRAWBERRY LEMON JELLY ROLL

Makes 10 servings

We give plain sponge cake a bright lemon kick and a sweet swirl of luscious berry buttercream. Intense freeze-dried strawberries flavor a rich mascarpone and buttercream filling while fresh ones crown the top of our sunny cake

- **¾ cup (94 grams) cake flour, sifted**
- **¾ teaspoon (3.75 grams) baking powder**
- **¼ teaspoon kosher salt**
- **4 large eggs (200 grams), separated and room temperature**
- **⅔ cup (133 grams) granulated sugar, divided**
- **6 tablespoons (18 grams) lemon zest**
- **1 tablespoon (15 grams) fresh lemon juice**
- **1 cup (120 grams) confectioners' sugar**
- **Strawberry Mascarpone Buttercream (recipe follows)**
- **Garnish: sliced fresh strawberries**

1. Preheat oven to 350°F (180°C). Butter a 15x10-inch jelly roll pan. Line pan with parchment paper; butter pan again.
2. In a small bowl, sift together flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and ⅓ cup (66.5 grams) granulated sugar at high speed until thick, pale, and ribbonlike. Add lemon zest and juice, beating until combined. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites at medium speed until foamy. Gradually add remaining ⅓ cup (66.5 grams) granulated sugar; increase mixer speed to high, and beat until soft-medium peaks form. Fold egg whites into yolk mixture in 2 additions until no streaks remain. Fold in flour mixture. Quickly spread batter into prepared pan. (Do not overwork batter or it will deflate.)
5. Bake until a wooden pick inserted in center comes out clean, about 8 minutes.
6. Meanwhile, dust confectioners' sugar into a 15x10-inch rectangle on a clean dish towel. Immediately loosen cake from sides of pan, and turn out onto prepared towel. Gently peel off parchment paper. Starting at one short side, roll up cake and towel together, and place seam side down on a wire rack. Let cool completely.
7. Gently unroll cake, and spread with Strawberry Mascarpone Buttercream, leaving a ½-inch border. Reroll cake without towel, and refrigerate for 30 minutes before serving. Garnish with strawberries, if desired.

Strawberry Mascarpone Buttercream

Makes 1¾ cups

- **½ cup (113 grams) unsalted butter, softened**
- **½ cup (112 grams) mascarpone cheese, room temperature**
- **¾ teaspoon (4.5 grams) vanilla bean paste**
- **1 cup (120 grams) confectioners' sugar**
- **3 tablespoons (15 grams) freeze-dried strawberry powder (see Note)**
- **⅛ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and mascarpone at medium speed until creamy, about 2 minutes. Beat in vanilla bean paste. Gradually add confectioners' sugar, strawberry powder, and salt, beating until smooth.

Note: *To make strawberry powder, place 1 cup (25 grams) freeze-dried strawberries in a plastic bag, and crush with a rolling pin. (Alternatively, process in a food processor.) Sift powder to remove any large pieces of strawberries and then measure.*

PLAN AHEAD

1 Day Ahead: Bake and assemble cake. Cover and refrigerate overnight.
Day of: Remove from refrigerator, and garnish with strawberries, if desired.

CHOCOLATE BISCUIT CAKE

Makes 1 (9-inch) cake

We took inspiration from the royal chef for our take on Queen Elizabeth II's favorite cake, but used milk chocolate for a smoother base rather than creaming sugar and butter and stirring in dark chocolate.

5¾ cups (978 grams) milk chocolate chips
2 cups (480 grams) heavy whipping cream
3 tablespoons (42 grams) unsalted butter
1 teaspoon (3 grams) kosher salt
1 (10.5-ounce) package (300 grams) English rich tea biscuits*, broken into 1- to 2-inch pieces
Milk Chocolate Ganache (recipe follows)
Garnish: melted dark chocolate, melted white chocolate

1. Line a 9-inch round cake pan with plastic wrap.
2. Place chocolate chips in a heatproof bowl.
3. In a medium saucepan, heat cream, butter, and salt over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat; pour hot cream mixture over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth.
4. Pour enough melted chocolate into prepared pan to cover bottom of pan. Place biscuit pieces in a single layer over chocolate. Repeat layers until pan is full. Refrigerate until chocolate is hardened, about 4 hours.
5. Invert cake onto a wire rack set over a rimmed baking sheet. Pour Milk Chocolate Ganache over cake, letting it drip down sides. Using an offset spatula, smooth Milk Chocolate Ganache over sides of cake. Refrigerate, uncovered, for at least 8 hours or overnight. Drizzle with melted dark chocolate and melted white chocolate, if desired.

**We used McVitie's.*

Milk Chocolate Ganache

Makes about 2½ cups

2 cups (340 grams) milk chocolate chips
⅔ cup plus 1 tablespoon (175 grams) heavy whipping cream

1. Place chocolate chips in a heatproof bowl.
2. In a medium saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat; pour hot cream over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately.

PREP TIP

Make sure your cookies are broken into 1- to 2-inch pieces before melting your chocolate for this cake.

PLAN AHEAD

1 Day Ahead: Make cake; refrigerate, uncovered, overnight.
Day of: Drizzle with melted dark and white chocolates, if desired, before serving

CRANBERRY-HAZELNUT COFFEE CAKE

Makes 1 (10-inch) cake

Our moist coffee cake blends buttery hazelnuts and bright cranberries while a crunchy Hazelnut Streusel and zesty Orange Glaze finish it off.

- **½ cup (113 grams) unsalted butter, softened**
- **1¼ cups (275 grams) firmly packed light brown sugar**
- **3 large eggs (150 grams)**
- **3 tablespoons (9 grams) orange zest (about 1 orange)**
- **2 teaspoons (8 grams) vanilla extract**
- **2½ cups (300 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 cup (240 grams) crème fraîche**
- **½ cup (64 grams) chopped dry-roasted unsalted hazelnuts**
- **1½ cups (143 grams) fresh or frozen cranberries**
- **Hazelnut Streusel (recipe follows)**
- **Orange Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch tube pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Stir in zest and vanilla.
3. In a medium bowl, whisk together 2½ cups (300 grams) flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Stir in hazelnuts.
4. In a small bowl, toss together cranberries and remaining 1 tablespoon (8 grams) flour. Gently fold cranberries into batter. Spoon batter into prepared pan, smoothing top. Top with Hazelnut Streusel.
5. Bake until a wooden pick inserted near center comes out clean, 45 to 50 minutes, loosely covering with foil during last 15 minutes of baking to prevent excess browning, if necessary. (Cake made with fresh cranberries will bake more quickly—by about 5 minutes—than cake made with frozen cranberries.) Let cool in pan for 30 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle Orange Glaze over cooled cake. Wrap tightly in plastic wrap, and store in an airtight container at room temperature for up to 4 days.

Hazelnut Streusel

Makes 2⅓ cups

- **⅔ cup (64 grams) hazelnut flour**
- **½ cup (60 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **3 tablespoons (9 grams) orange zest (about 1 orange)**
- **¾ teaspoon (1.5 grams) ground cinnamon**
- **¼ teaspoon kosher salt**
- **¼ cup (57 grams) cold unsalted butter, cubed**
- **½ cup (64 grams) chopped roasted hazelnuts**

1. In a medium bowl, whisk together flours, sugar, zest, cinnamon, and salt. Using your fingers, cut in cold butter until mixture is crumbly and desired consistency is reached. Stir in hazelnuts. Refrigerate until ready to use.

Orange Glaze

Makes ½ cup

- **1 cup (120 grams) confectioners' sugar**
- **1 tablespoon plus 2 teaspoons (25 grams) fresh orange juice**

1. In a small bowl, whisk together confectioners' sugar and orange juice until smooth. Use immediately.

PLAN AHEAD

1 Week Ahead: Make Hazelnut Streusel. Refrigerate in an airtight container.
1 Day Ahead: Bake cake, and let cool completely. Cover and store at room temperature.
Day of: Top with Orange Glaze.

PASSION FRUIT AND CHOCOLATE BUNDT CAKE

Makes 1 (12- to 15-cup) Bundt cake

Recipe by Edd Kimber

This cake's texture is between that of a classic pound cake and the incredibly moist texture of a polenta cake.

8 extra-large eggs (416 grams)
2½ cups (500 grams) castor sugar
2 tablespoons (6 grams) lemon zest
1¼ cups (280 grams) light olive oil
¾ cup (180 grams) yoghurt
¼ cup (50 grams) passion fruit purée
1¾ cups (219 grams) self-raising flour/ self-rising flour
1 cup (100 grams) ground almonds
⅔ cup (100 grams) fine semolina
½ teaspoon (2.5 grams) baking powder
Passion Fruit Syrup (recipe follows)
Chocolate Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 12- to 15-cup Bundt pan.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, castor sugar, and zest at medium speed until pale and light, about 5 minutes. Add oil, yoghurt, and passion fruit purée, and beat to combine.
3. In a medium bowl, whisk together flour, almonds, semolina, and baking powder. With mixer on low speed, gradually add flour mixture to egg mixture, beating to combine. Pour batter into prepared pan.
4. Bake until a wooden pick inserted near center comes out clean, 50 minutes to 1 hour, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes before carefully inverting onto a wire rack. Whilst cake is still warm, brush with Passion Fruit Syrup. (This adds both moisture and a stronger passion fruit flavour.) Let cool completely Pour Chocolate Glaze over cooled cake, allowing it to run down sides of cake. This cake keeps brilliantly, 3 to 4 days in a covered container.

Passion Fruit Syrup

Makes ½ cup

⅓ cup (67 grams) superfine sugar
⅓ cup (67 grams) passion fruit purée

1. In a small saucepan, bring superfine sugar and passion fruit purée to a simmer over medium heat; simmer until reduced, 2 to 3 minutes.

Chocolate Glaze

Makes 2 cups

5 ounces (150 grams) 65% to 75% cacao bittersweet chocolate, finely chopped
1 cup (240 grams) heavy whipping cream

1. Place chocolate in a large heatproof bowl. Place cream in a saucepan, and bring just to a simmer over medium heat. Pour over chocolate, and allow to sit for a couple minutes before stirring together to form a silky glaze. The glaze will thicken as it cools, so use whilst still a pouring consistency.

Photo by Yuki Sugiura

PREP TIP

The Passion Fruit Syrup helps keep this cake moist for days and imbues it with intense passion fruit flavor.

PLAN AHEAD

1 Week Ahead: Make Passion Fruit Syrup, and store in an airtight container in the refrigerator.
1 Day Ahead: Bake cake, brush with Passion Fruit Syrup, and let cool completely. Cover and store at room temperature.
Day of: Top with Chocolate Glaze.

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